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THE
ART
OF
FRENCH COOKERY.

BY

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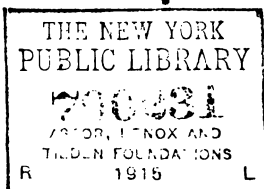
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PRELIMINARY DISCOURSE.

THE Art of Cookery, simple in its origin, but refined from time to time, is now so complicated, that many authors have written upon it without having been able to investigate all its departments. Our pleasures are rare; the ideas that renew them are fugitive and variable; the endeavour to fix those ideas is certainly justifiable; and it is a pursuit natural to man to enlarge the sphere of his enjoyments, by turning to the best advantage the gifts of nature. We all pursue, consciously or unconsciously, this object; and in the secret of approximating to it, happiness may be said to consist.

Those who unsparingly censure the whims of an often necessary superfluity in others, are by no means inclined to quarrel with it in themselves, and would repine under the privation of delicacies, were they no longer attainable; since, therefore, it is impossible for us to confine ourselves to Spartan broth, it is certainly more reasonable to enjoy the refinements of our sensuality than affect to scorn them; and more conformable to our tastes to augment than diminish them. Our complaisant epicures will relish my theory, and far perhaps from censuring it, would rather carry it into practice. It would be difficult to surpass the delicacy to which cooking was carried in the last century. The French gloried to see their *gout*

in culinary affairs bear equal sway with that of their language and fashions over the opulent states of Europe from north to south. I know not, if we have attained the refinement of the *grandees* of Asia, or of the *Apicii* of Rome; but certain it is, that we have been acknowledged umpires of elegance in this art and that our superiority has never been called in question. The studiers of delicacies, engaged in ideas less dangerous and more substantial than those of metaphysicians, had made that course of observations which their fortune opened to them; the doctrine of professors was established, they expected no farther progress, although ready to encourage the discovery of any new pleasure. I have had the opportunity of following the most accredited methods, and often indeed of improving on them, by successive experiments, and it is the statement of these ameliorations, and my particular method, which I here present, with the circumstances necessary even for those who are well acquainted with the first elements.

It is not my object here to enter into long details on the Art of Cooking, but to unite, according to the respective seasons, the fashionable dishes, to cook those formerly admired, and thus to present to the amateurs a precise idea of an excellent and well conducted repast. If I have extended the limits of our knowledge on this subject, I may also flatter myself with having added new attractions by a clear and rapid survey, which coincides with the considerations of economy.

Curiosity certainly may lead to new experiments and necessary variety may introduce changes in the simple decorations without affecting the chief ingredients. An ingenious cook, such as *Laguipriere*,

Daligre, &c. adds something to the composition or decoration of a known dish, or takes something from it, and gives it some fanciful name; such for instance as that of his master. This variety of expression for the same idea may confuse the learner, and produce confusion in the preparation; but the new name it acquires gives it the advantage of novelty; thus for example, the *Côtelets à la purée d'oignons* has been named *à la Soubise*.

Far from priding myself on copying the learned in this art, I have made different useful innovations, and I lay myself under a particular obligation of exposing with precision my method, which I believe to be carried to perfection, according to the first *officiers de bouche*, comptrollers of the royal palaces, and the cooks of the highest repute, under whom I learned and exercised it. I give circumstantial instructions and new ideas on the best methods of distilling liqueurs, of choosing wines, of bottling, preserving, and repairing them. I offer a complete system for the store-rooms, as ices, preserves, &c. A mistress of a family may from this book learn all known dishes, together with those I have invented, and likewise be able to direct their composition.

I give my methods in all their details; I present my courses as they ought to be, according to their kinds; but especially as they were prepared when foreigners themselves did justice to the delicacy of our taste, and the refinement of our luxury.

I have thought it necessary to add an index of references to their composition.

In this work, I can flatter myself with having enabled inn-keepers, cooks, confectioners, or amateurs, with the assistance of the commonest cook,

to make a great display and excellent cheer, by the simplest and most economical means.

The experience of forty-four years is a guaranty for my doctrine, which I believe to be the best, rather from the general opinion than my own. Those who best understand the enjoyments of the table, have never ceased to rely on me. Proud of their suffrages, I shall esteem myself happy still to contribute to their enjoyments, and to add to their pleasures. I here present the progress of the art, and my observations, matured by long experience. These are my last adieus.

TO MISTRESSES OF FAMILIES.

THE Author of the following pages, in offering his work to the public, and especially to all concerned in the economical and elegant arrangement of the table, has not in particular addressed any one class, either masters or servants. To those who have lived long in foreign countries, this can have no appearance of neglect, as there is not on the face of the globe so extravagant a people as the English. The author, while practising economy in the service of princes, and dedicating his life to the palate of kings, could not discern the necessity of inculcating economy to subjects, according to the usual practice in works of this kind in this country. It is still more astonishing, on a comparison of the respective means for procuring the necessaries and luxuries of life, that we should be so prodigal, and that there should be less waste in the kitchens of kings than in the middling and lower ranks with us. This question would admit of much investigation, into which we cannot now enter. Look to the following pages, and observe, that the claw of a chicken or the bone of a fish is not allowed to be lost; this is the management observed for the king's table, and the care with which it is conducted is astonishing. If the good things of this life are lavished on us, we ought to use them without abusing them. We are

not competent to judge why much is given or withheld ; but we shall undoubtedly be called to account for the use of what has been entrusted to us. It is much to be wished, that heads of families, in all situations of life, would adopt the resolution of looking into those details of expenditure which even a Buonaparte did not think beneath his attention and

We hear a continual outcry against bad servants, but who makes them bad? Are not the masters alone to blame in most instances? The best masters are those who keep their servants constantly employed, who look strictly after the morals of their household, excluding the fashionable vice of cards from their halls, and drunkenness from their stables. Let the labourer live, but let not idle, useless, high fed people, a pest to the community, and often a terror to their masters, be left in indolence and luxury. Servants ought to be well fed and well treated; they ought also to be made to attend to their duty; as it is evident, that those members of the community often occasion extensive mischief in society by the extravagance which they learnt in their masters' houses. Put the question candidly to servants, if they were not happier, healthier, and freer from anxiety when they were strictly kept; cleaner, better clothed, and more modest in their deportment. Many servants have allowed this, and have owned, that their temptations have arisen from idleness and full feeding.

Having cited the example of Buonaparte, it may be contended, that the low state of French commerce rendered the exhibition of such an example extremely necessary; but that was not the case, for a country producing not only the necessaries but the luxuries

of life may, without censure, use them more profusely than countries depending upon foreign markets, whatever the state of the finances may be. Those who have duly considered this important subject, must have perceived the dreadful privations into which luxury plunges her votaries. To day a sumptuous dinner, and to-morrow a gaol, if not worse. A gentleman, upon his return from India, met a friend in the streets of London, and after the congratulations were over, regretted that he could not ask him to dinner, as he was going to their friend B——'s who would be delighted if he would be of the party: this invitation was declined. A few days after they again met, when the friend exclaimed, "Poor B—— is gone to the d——! all is spent! We knew he could not stand it." — "And were you not a pack of r——ls," exclaimed the other, "to go day after day to eat, drink, and make merry with him, and neither to warn him of his danger, nor now to visit him in his affliction. Go and pay for your dinners by relieving him."

Perhaps an amiable young person, carefully perusing every thing that comes in her way upon this very interesting subject, the price of which is comfort and peace of mind, may be able to appreciate the experience of those that have gone before her; and to such a one it may be hardly necessary to say more than to place her in the right path. Let her be told, that from eight to ten shillings a week for each person throughout the family will procure abundance of the real necessities of life in beer, bread, beef, butter, cheese, and the lesser items: this is a fair estimate for mere living, all beyond it is luxury and ought to be retrenched as means and situation re-

quire, for parsimony is as reprehensible as the bolder vice of prodigality.

It is the bounden duty of those who have the management of the kitchen, to be faithful in the discharge of their trust with respect to every thing placed under their care. They ought, in the first place, to have a thorough knowledge of every thing necessary for the kitchen; such as the qualities of the meat, the age, the healthy appearance, the best mode of keeping, the various ways of cooking, salting, pickling, and hanging; the preparing and melting of fats for kitchen uses; the making of stocks and gravies with parings, bones, and carcasses of poultry. The requisites for first and second courses, and all particulars relative to poultry, fish, vegetables, sauces, sallads, pastry, creams, compotes, &c. &c. A person of good understanding, who knows a little of cookery, may by attention and care, with the assistance of the following receipts, soon become an excellent cook; but great accuracy ought to be observed, which, with a little experience, will soon overcome every difficulty. As it is not customary in English cookery to *braise* and *poêle* as the French do, these operations ought to be thoroughly understood, as well as that of *farcing*, which is so superior to the preparation of English forced meats. If a cook has to turn over a receipt book continually, the labour is immense, and the time lost is incalculable. A cook ought to spend a part of every unhurried day in procuring instruction, from which he will learn to substitute one thing for another, and ascertain what can and what cannot be dispensed with. A person of this description would be invaluable in a family. When he has a day or an hour of leisure, he ought to

go and assist at entertainments when in town. There is something to be learned every where. The greatest source of complaint is the want of propriety in the conducting of entertainments in all their varieties, from the simple family dinner to the royal banquet; for instance, a family dinner; a family dinner to which guests are admitted; a common party dinner; an entertainment; a bachelor's dinner; a ministerial dinner, and a dress dinner; though these and similar entertainments are distinct, yet the distinctions are not so strictly observed as those in other usages of society. At the plainest, as well as the most splendid of these entertainments, every thing presented ought to be as good, as well cooked, and as nice as possible; but the style of service ought to be varied, rising from the simple, in elegant succession, to the sumptuous; for real taste does not indiscriminately present turtle and venison on every occasion; something more delicately palatable and less obtrusive is presented with the zest of a fine mangoe, high flavoured vinegars, well made sauces, nice sallads, and appropriate wines, and the charms of a well-supported conversation afford an un-cloying feast throughout the year.

The *plateau* and *dormants*, which are now coming generally into use, give great elegance to the table; but the constant sameness exhibited in general ought to be carefully avoided by those who wish to attain perfection in the management of a table. To avoid this every elegant trifle ought to be introduced, according to the style of the entertainment, as nests of moss with plovers' eggs, sugar plumbs, grapes, or any other delicate fruits, *en chemise*, small moss, baskets of roses, violets and other sweet-smelling

delicate flowers ; many are not necessary, as the moss may be raised under them, intermixed with crystal vases, gold bowls, cups, &c. &c. The Romans used to have their live fish under the table in vessels, from which they were taken to be cooked in the sight of the guests. We have had an example of fish meandering on the royal table ; in fine vases they would make a beautiful ornament for the *plateau*. This the French call *dormant*, because it remains all the time of dinner, as they never take off the cloth, nor drink as the English do after the dessert, it being their custom to leave the dining room with the ladies. Wherefore, if the *plateau* be changed, appropriate ornaments should be substituted ; but whoever has the management should be careful to avoid a sameness either in dishes or decoration : herbaceous flowers done *en chemise*, flower and almond candies, *pralinées* of orange flowers, confected pine-apples, melons, citrons, lemons, and oranges ; in short, every thing delicate, bright, and shining, constitutes the true ornament of the *plateau*. Having said so much with respect to the table, something must now be observed regarding the kitchen. Concluding that the cook is perfectly cleanly and careful of the utensils, attention must be paid to the washing of the kitchen napkins, which never ought to be touched with soap, as it alters the taste and destroys the colour of every thing in cookery ; they ought all to be *lessived* in wood ashes, or washed with American ashes : the wooden and marble pestles, spoons, spatulas and bowls, ought to be boiled in ash-lye, and all cream and meat searches ought to be cleaned with the same material. Sweetmeat and sugar searches must never be used for any other purpose. Let not a beginner be alarmed at

the quantity of ingredients that is sometimes met with in the following receipts; a little time will convince him of their utility. Let him be only careful not to overcharge or alter the proportions, as none of the ingredients, but in given dishes, ought to predominate. The cook must become acquainted with the taste that every dish ought to have. In France, a dish once tasted is always known again; but in England that is not the case; a *ragoût*, *fricasée*, *curry*, &c. will vary in flavour at different tables: this is owing to the contrariety of the receipts in the different cookery books, and to the liberty taken with them. Hence, and from the want of knowledge, bad cooks use much more meat than is necessary, making up in this way for their ignorance, which a steady attention to the following pages will obviate. Whenever a sauce is mentioned in any of the receipts, it will be found at its place of reference.

TO THE COOK.

EVERY thing has been done to render the following articles intelligible to every capacity, but it cannot be too much recommended to the cook, if she wishes to become an adept in her profession, to peruse the following pages with attention, till she acquires a thorough knowledge; and instead of being intimidated by French names, she ought to learn their signification. She will always find what she wants under its own article, and one recipe will elucidate another.

The first annoyance will arise from the frequent recurrence of *poêle, braise, godiveau, espagnole, potage, consommé, velouté, marinade, fumet, roux, pâte à frire, salpicon, purée, &c.* These terms once properly understood, practice and regular attention will do the rest; for without method there can be little attainment. Some words that cannot well be left out of the work are added:

Barber, to cover with slices of lard.

Blanchir, to blanch by giving some boils in water.

Brider, to truss up a fowl, or any thing else with a needle and pack thread, or tape.

Chevretter, to dish in a sort of garland one thing over another round a dish.

Glace, or *demi-glace*, a sauce reduced till it becomes a strong or weak jelly.

Marquer, is to dispose properly ingredients into a stewpan.

Masquer, is to cover any thing over, as with a sauce, &c.

Paillasse, a grill over hot cinders.

Puit, a well, or the void left in the middle, when any thing is dished round as a crown.

Sasser, to stir and work a sauce with a spoon.

Singer, to dredge lightly with flour

Vanner, to work a sauce well with a spoon, by lifting it up and letting it fall.

Entrées, first-course dishes drest.

Entremets, second-course dishes ditto.

Gril à tirage. A grill with close and narrow ribs, used for drying caramel and chemised fruits and flowers

THE ART OF FRENCH COOKERY.

SOUPS.

Potages. — Grand Bouillon.

To prepare a great dinner, it is necessary that a sufficient quantity of stock for soups and sauces should be ready, for which purpose put into a large pot a piece of the breast or rump of beef, with the dressings of any other sort of meat you may have in preparation at the time for the repast; veal, mutton, lamb, with the bones, neck, and feet of the poultry and game, that may be prepared for removes. Put the pot upon a moderate fire, not quite filled with water, and skim it carefully; throw in a little cold water every time you skim it, till it becomes perfectly limpid, for upon this stock depends the beauty of your soups and sauces: season it with salt, two turnips, six carrots, six onions, one of which is to be stuck with three cloves and a bunch of leeks, and let the whole simmer slowly. When the piece of meat is cooked, or nearly so, if it is to be served, put it into a stewpan, and pour over it a little of the top of the stock; wet and wring a cloth, and run the stock through, which will then be in readiness to make soups, sauces, &c.

Stock. — Empotage Consommé.

Take a proper tinned pot; heat it lightly and wipe it well; put in a shank and a piece of a buttock of beef,

a knuckle of veal, a fowl, an old rabbit, or two old partridges, and about six pints of stock; reduce it upon a quick fire till it becomes a jelly, then add more stock, boil it on a quick fire and skim it: season it with three turnips, three carrots, three onions, one stuck with two or three cloves, a bunch of leaks, and celery; put it then on the side of the grate, and let it simmer till it is done enough: when the different meats of which it is composed are sufficiently cooked, they ought to be taken out, as they may be dressed for successive tables; when ready take off the fat, put it through a gauze search or a linen cloth, first wet and wrung.

Strong Stock for Soups and Sauces.—Grand Consommé.

Put into a pot two knuckles of veal, a piece of a leg of beef, a fowl, or an old cock, a rabbit, or two old partridges; add a ladleful of soup, and stir it well: when it comes to a jelly, put in a sufficient quantity of stock, and see that it is clear: let it boil, skimming and refreshing it with water; season it as the above: you may add, if you like, a clove of garlic: let it then boil slowly or simmer four or five hours: put it through a towel, and use it for mixing in sauces, or clear soups.

White Soup.—Blond de Veau.

Butter the bottom of a saucepan and put into it some slices of ham, four or five pounds of a leg of veal, two or three carrots, and as many onions; wet them with a ladleful of *grand bouillon*, make it sweat over a slow fire, and reduce it to jelly: when it is of a fine yellow tint, take it off the fire, prick the meat with the point of a knife to let the juice flow; cover and let it sweat another quarter of an hour, and then put in a sufficient quantity of *grand bouillon*, or the strong stock given in the first receipt: season it with parsley and small onions, a clove of garlic stuck with a clove; boil and skim, and put it to simmer on the edge of the grate, and when enough, skim it, run it

through a cloth, and make use of it for empotage, or rice or vermicelli soup, and even sauces.

Crust Soup.—*Mitonnage.*

Take a household loaf and rasp it lightly, cut out the crumb without breaking it, which will answer for frying to garnish spinage dishes or soups, or for a charlotte or a panade; round the crusts handsomely, and let them simmer a few minutes: before serving, put any vegetables on them, and pour over an empotage: serve it as hot as possible.

Grilled Crusts, to be served up with Soups.—
Potage, Croûtes au Pot.

Cut bread in slices, put them in a deep silver dish, wet them with good stock or soup, and let them simmer; when it is reduced, put red cinders into the furnace to make it *gratiner**; cut one or two household loaves in two, take out the crumb, put the crusts upon a gridiron, and dry them over hot cinders; when they are sufficiently dried, wet the inside with the fat of the *bouillon* or soup, what is generally called top-pot, and shake a little fine salt over; drain them and put them on the gratin without covering them, that they may not soften, basting them from time to time with the top of the *bouillon* or soup, till they are perfectly done; take off the fat, and send in separately a tureen of *consommé* or *bouillon*.

Spring Soup.—*Potage Printanier.*

It is made as that of *à la Julienne*, except that peas and points of asparagus are added, small radishes and small boiled onions; in cooking the vegetables, put in a little sugar, to correct the bitter; let the potage simmer; cover it with the vegetables, and serve.

Cressy Soup.—*Potage à la Crecy.*

According to the season, have all sorts of vegetables icked and washed with care, such as carrots, turnips, celery, onions, &c., in small quantity; boil them a

* *Gratiner* is to crisp and obtain a little grilled taste.

quarter of an hour; put them into a stewpan with a large piece of butter, and some slices of ham; set them upon a slow fire till they are enough; drain and pound them in a mortar, and add the liquor in which they were boiled; rub them through a search to make a *purée*; let it boil, and leave it to cook two hours; skim well; have ready a *mitonage*, as has been before directed, and serve the *crecy* upon it.

Rice Soup. — Potage au Riz.

Take a quarter of a pound of good *ricé*; wash it in different waters; boil, drain, and put it into a little pot or stewpan, wet it a little, and break it slowly under the furnace; when done add a sufficient quantity of *consommé* (or *blond*) of veal; let it be properly salted, and serve.

Another way. — Autre façon.

Truss a capon as a fowl; leave the pinions, truss them nicely; put it in a pot with a bunch of herbs well seasoned, and two onions, one stuck with two cloves; wet the whole with *grand bouillon*, and skim it. During the time it is cooking, prepare rice as in the last article; skim it, and let the rice swell; when ready to serve, put into the rice the *bouillon* in which the capon was cooked, first having put it through a gauze search, and adding a spoonful of beef stock to give it a fine colour; unskewer and dish the capon; lay it in a dish, strew a little salt on the breast, with a spoonful of juice, or the *bouillon* in which it was dressed, and serve it as a remove for the soup.

Fowl or Capon in Rice. — Chapon au Riz.

Truss the capon as in the last article, and dress a pound of rice exactly as the preceding; put it with the capon in a pot large enough to contain them without being too full; put in but little *bouillon*, that it may not be too thin; when the rice is done, which will be known by pinching the wing, unskewer it, and put it into a dish; take the fat off the rice, and

some beef soup to colour it, pour it over the capon, and serve it for an entrée or a remove.

Clear Soup with Vermicelli.—*Potage au Vermicelle Clair.*

Put into a stewpan as much *blond de veau, bouillon*, or *consommé*, as will make a *potage* for six or eight persons; make it boil; take six ounces of vermicelli, and put it by little and little into the soup, breaking it slowly in with the hand, that it may not run together, or ball; let it boil six minutes, draw it to the front of the furnace, and skim it; let it simmer till enough, taking care that it does not dilate or melt too much.

Italian Soup.—*Potage Italien.*

Take carrots, turnips, onions, celery, parsnips, lettuces, and sorrel, in equal quantities, boil them in salt and water, and then put them into fresh water; cut the roots in slices of an equal length, then cut them still finer; cut the sorrel, lettuce, and celery in the same manner; wash the whole in a quantity of water; drain them; put a quarter of a pound of butter into a stewpan with the vegetables; put them over a furnace till they have taken a slight colour; wet them with a ladlefull of *bouillon*; when they are half done put in the sorrel; let them simmer till enough; skim; have ready at the time of serving a *mittonage*, pour it over, mix it lightly, and serve.

Brunoise Soup.—*Potage à la Brunoise.*

Cut into small dice carrots, turnips, parsnips, and celery; take the top of the pot, or clarified butter; heat it, and throw in the vegetables, let them brown, drain, and wet them with white soup, (or *blond de veau, consommé*, or *bouillon*,) that is, any soup; cook it as directed for the *Italien*, skim, and cover the *mitonnage*. If it is served with rice, care must be taken that the dice of the vegetables are not larger than the rice when it is swelled, and mix all well together.

Green Pease Soup.—Potage à la Purée de Pois.

Take a sufficient quantity of peas, put them into a pot with onions, carrots, a bunch of leeks, and celery, with a bone, or some slices of ham or bacon; if they are old, let them be steeped the night before; if new, use them immediately; toss them in butter, with a handful of parsley and small onions; wet them with good soup; when they are soaked enough, drain, and beat them in a mortar, put them through a search, with the juice that was drained out of them; put it into a saucepan, and let it simmer four or five hours; stir it often, that it may not stick; skim before stirring it; when it is done, serve it over rice, vermicelli, or fried bread, which must be added at the moment of serving.

Lentil Soup.—Potage à la Purée de Lentilles à la Reine, ou autre Lentilles.

Proceed in the same manner as is directed for the green-pease soup, and the same also for the *potage*; take care if they are the *lentilles à la reine* to leave it longer on the fire, that the *purée* may have as fine a red as possible, on which depends the beauty and goodness of the *potage*.

Carrot Soup.—Potage à la Purée de Carottes.

Prepare fifteen or twenty carrots, cut them in slices, put them in a stewpan, with three-quarters of a pound of good butter, upon a quick fire, and stir them till they are browned, then add some good soup; when enough, rub it through a search, and finish it as directed for green-pease soup and lentils; take off the fat, and let it simmer a long time, and serve it in the same manner as the pease soup.

Turnip Soup.—Potage à la Purée de Navets.

It is done in the same manner as that of carrots, only that it is not browned, and takes less boiling; it is kept as white as possible.

Lettuce Soup.—Potage aux Laitues.

Take twelve or fifteen lettuces, clean and pick them, keeping them entire, and wash them through several

waters, taking care that no worms remain ; boil them and throw them into fresh water ; take them out, pressing the water from them, tie two or three together, cover a stewpan with slices of bacon, arrange them upon it, put in two or three slices of ham, a carrot, an onion, a bunch of parsley in which is a clove, and half a bay leaf ; wet the lettuce with the top of the *bouillon*, or *consommé* ; season with salt and pepper ; when ready to serve, drain the lettuces and press them lightly, that the fat may come out, and according to their size they may be left whole or cut in two, and put into the soup.

Chesnuts Soup.—*Potage à la Purée de Marrons.*

Take boiled chesnuts, skin and pick out all the bad ones ; put them in a fryingpan, with a little bit of butter, and toss them till the inner scurf comes easily off ; when it is rubbed off, put them in a pot with a little stock or *consommé*, and let them cook ; drain, and pound them in a mortar, put them through a search, wetting them with the stock in which they were cooked ; when they are thus prepared, put them in a stewpan with two spoonfuls of stock ; mix it well with the *purée* ; leave it to simmer three or four hours ; take off the fat and add a little sugar, season it properly, and serve it with bread fried in butter, or a *mittonage*.

Mock Turtle.—*Potage en Tortue.*

Take four or five pounds of mutton, of the shoulder or leg, or six or seven of any of the other parts, put in the offals of fish, as head and fins of whittings, salmon, a carp or its offals, and so of others ; put altogether into a pot, season it as the *blond de veau* ; make it sweat in the same manner, wet it with water, and skim it well, let the bunch of parsley be stuffed with aromatics and two branches of sweet basil, and two of marjoram ; let the mutton simmer till it comes off the bones ; pass the *bouillon* through a cloth, clarify it with the whites of two or three eggs, slightly beaten ; give it a boil, and let it repose to clarify ; put it again through another cloth, and reduce it till it is strong

enough to bear Madeira; take half a calf's head, prepare it the evening before, that it may be white, take out the bones, and leave it in water, which must be changed three or four times; blanch and refresh it, cook it in a blanc (see article *Blanc*); when enough, drain and cut in squares of an inch, and put it into the *bouillon* with three-quarters of a bottle of Madeira, a small teaspoonful of cayenne pepper, and another of allspice; dish; have ready fifteen hard yolks of eggs, put them in whole when ready to serve; if small eggs can be procured from the fowls in use, they will answer better, or some small ones may be made.

Cabbage Soup.—*Potage au Chou.*

Take the cabbages that will be necessary, cut them in quarters, boil them in a great quantity of water, after which throw them into fresh water, take out the stalks, tie them, and put them as directed for lettuce soup into a stewpan with a little bacon; nourish* and season them still more, and serve them in every way as directed for the lettuce soup. They require more boiling.

Sago and Turnip Soup.—*Potage au Sagou et à la Purée de Navets.*

The sago is used in the same manner as rice, except that it is not boiled; put it into strong boiling soup, and let it have two or three boils; draw it to the edge of the furnace, and when it becomes jelly put in the *purée de navets*; stir all well; see that it is properly salted, and serve.

Condé Soup.—*Potage à la Condé.*

Take the necessary quantity of red *haricots*, put them into a pot with water or *grand bouillon* (soup), and a bit of bacon, three carrots, three onions, one of them stuck with two cloves, a bunch of leeks and celery; let all cook well together, take out the vegetables, rub them through a search, adding the soup in which they were cooked, put it again on the fire;

* To nourish, is to put in more ham, bacon, butter, &c. &c.

if it is for a *potage maigre*, use butter instead of bacon, and to finish it in either way a bit of butter must be added; fry some bread cut in dice, and when ready to serve, put it in the *purée*

Crawfish Soup. — Potage à la Bisque d'Ecrevisse.

Take half an hundred of crawfish, or more, according to their size, wash them through several waters, and take out those that are dead; drain, and put them in a stewpan with *bouillon*, but not enough to allow them to swim, upon a good fire; toss them, and when enough take them off the fire, and leave them covered for five or six minutes; drain them; when they are half cold take off the tails and the shells, and put them all into a mortar with the bodies, and beat them till you hardly perceive the shells, to the consistence of a paste; put the size of two eggs of crumbs of bread into the *bouillon* in which they were cooked, dry it upon a slow fire, put it into the mortar with the crawfish, and mix the whole with good *bouillon*, and rub it through a search; put it into a stewpan upon the fire without allowing it to boil; stir it well, and observe that it is of a proper thickness, set it in a *bain marie**, taste that it is properly salted, and serve it with rice or fried bread.

Queen's Soup. — Potage à la Reine.

Take the breasts of three fowls, skewer them, put over them a thin slice of lard, cover them with paper, and put them upon the spit or into a stewpan, which must be covered with slices of ham, veal, and an onion with two or three pared carrots and a bunch of seasoned parsley, cover it lightly with thin slices of lard, and afterwards with two or three rounds of buttered paper, that they may not take any colour; put in two or three spoonfuls of *consommé*; make them boil upon the furnace, put them under it or, upon a *paillasse*†; let them cook twenty minutes, take them

* *Bain marie* is a deep pan filled with water raised nearly to boiling heat.

† A hot hearth, or grill over hot cinders.

up, and let them cool ; strain the soup through a gauze search, make a panade with it, such as that which is directed for the *potage à la bisque* ; hash the breasts very fine, put them in a mortar, and pound them with twenty sweet and two bitter almonds, as is directed (article *Lait d'Amandes*), pound all well together, afterwards take it out and mix it with the *consommé* made of the carcasses of the three fowls from which the breasts were taken, run it through a search.

Another way.—Autre manière.

Put in the heads and *debris* of the fowls, wet them with *consommé*, and skim them ; put in vegetables, but take care that it is not too much coloured ; let it boil slowly for an hour and half ; run this soup through a cloth, and use it to mix with *purée de volaille*, passing it through a search ; let it be of a proper thickness ; put it in a new tinned pan, that it may be very white, heat it without boiling in a *bain-marie* ; you may serve it with bread cut and fried in butter, or with rice well broken, and pretty dry ; taste if it is good, and serve.

Macarone Soup.—Potage au Macaroni.

Have some good *consommé* boiling in a stewpan, put in some *macaroni*, boil and skim it as is directed for the vermicelli, and let it boil a quarter of an hour ; draw it to the side of the furnace and let it simmer ; rasp some *parmesan* and the same quantity of *Gruyères* cheese, put it in before serving, or serve them separately ; let it be rather thick than clear.

Genoa Soup.—Potage à la Gênois, ou aux Raviolis.

Take the breast of a young cock that has been roasted, hash it well, and add as much of veal udder, the same quantity of spinage, boiled and pressed, and as much rasped *parmesan*, pound it altogether in a mortar ; add, from time to time, five yolks of eggs ; season it with salt, a small quantity of large pepper, and the quarter of a grated nutmeg ; when the whole is well pounded and of a good taste, take some *feuilletage* or *pâte brisée*, and roll it out as thin as possible ; wet with the yolks of eggs this paste, and put about

half the size of a nut of this *farce* from distance to distance upon it, and fold the paste over it, and unite it well in forming the *raviolis*; then cut them with a paste cutter, taking care that the *farce* is in the middle, and that the *raviolis* have the form of a little star; boil them in a *grand bouillon*; drain, and put them into an excellent *consommé* when ready to serve.

Italian Paste Soup.—Potage aux Pâtes d'Italie.

Put upon the fire some excellent *bouillon*, and when it boils fast throw in some *Italienne* paste of any shape, stir it that it may not ball, skim in the same manner as is directed for the *potage au macaroni*; let it simmer a quarter of an hour, and serve

Another Italian Paste Soup.—Potage à la Semoule.

The *semoule* is also an Italian paste, which resembles grits; make this *potage* as the others, only stirring it a little more that the *semoule* may not stick or ball.

Chicken Broth.—Bouillon de Poulet.

Skin a fine fowl, dress the feet and truss it nicely; put it in a pot with ten pints of water, put in an ounce of the *quatre semences (froid)* after having broken it; put it in a linen bag, simmer it over a slow fire till it is reduced to eight pints, and use it as refreshing *bouillon*, or chicken broth.

Pectoral Chicken Broth.—Bouillon de Poulet Pectoral.

Take a fowl as above, two ounces of barley and as much rice, put them altogether into a pot, with two ounces of Narbonne honey; skim it, let it simmer three hours till it is reduced to two-thirds; it is very good for softening irritation of the breast.

Veal Broth.—Bouillon de Veau refratchissant.

Cut in dices half a pound of the fillet of veal, boil in three pints of water with two or three lettuces and a handful of endive; add a little wild endive; pass it through a gauze search, and serve.

Soup of Calf's Lights.—Bouillon de Mou de Veau.

Take a piece of calf's lights, clean it well, and cut it

into small dice, put it into a saucepan with twelve pints of water, six or eight turnips cut small, three heads of chiccory, and a dozen of jububes*; make it boil, skim and reduce it to two-thirds, pass it through a gauze search; this is another excellent broth for the breast.

SAUCES.

Beef Juice.—*Jus de Bœuf.*

Butter the bottom of a stewpan, put into it some thin slices of ham and lard or bacon, with slices of onions and carrots, covering the whole with thick slices of beef, wet it with two spoonfuls of *grand bouillon*, or good stock, make it boil upon a brisk fire; when it begins to stick, give it a prick with a knife; put it upon a slow fire or furnace, and take care it does not burn; when it is firmly fixed, wet it as directed for the *blond de veau*, skim it and season it with a bunch of parsley, and some stalks of mushrooms; when the meat is sufficiently cooked take off the fat and run the juice through a napkin; make use of it to colour *potages*, sauces, or made-dishes, which either require juice or colouring.

Grande Sauce.

Butter a saucepan and cover it with slices of ham, cut veal in pieces and cover the ham with it, and put in one or two spoonfuls of *bouillon*, as much as will nearly cover the veal; put in two carrots, a large onion, which must be taken out when done; when it has become jelly, leave very little fire under, surround it with hot cinders, let it colour by sticking, detach it by putting in a ladleful of cold *bouillon*, and as soon as it is detached fill the saucepan with *bouillon*; when the veal is done enough, take it out and pass it through a napkin into a saucepan. and if too strong reduce it to the proper thickness for sauce, by adding *roux*; boil it and set it aside upon the furnace; shake it from time to time, and if it is not of a good colour add some beef juice (*jus de bœuf*); if a

* Jububes is a fruit not much known here but as a preserve.

skin should form, do not take it nor the fat off till it is perfectly done and ready to be passed through a search, but do not force it through; *vanner* * or stir and cool it by letting it fall from the spoon into the basin till quite cold to prevent its skinning anew, and make use of it for all brown sauces.

Sauce Espagnole.

Take two or three *noix* of veal†, cover a saucepan with slices of bacon and ham, let there be most of the last, and conduct it by wetting it with *consommé*, as is directed for the *grande sauce*; season it with five or six carrots and as many onions; after it has boiled put it upon a slow fire that the juice may be made; when the glaze is properly formed it will be a fine yellow; take it off the fire, prick it with the point of a knife that the juice may come out; wet it with *consommé* in which has been cooked a sufficient quantity of partridges, rabbits, or fowls; put in a bunch of parsley and young onions, seasoned with two cloves according to the quantity, half a bay leaf, a clove of garlic, a little sweet basil and thyme; boil the whole, and draw it to the edge of the grate, and skim it; at the end of two hours mix it with the *roux* as the *coulis*; let it rather be clear than thick; boil it from half to three quarters of an hour that the *roux* may incorporate; skim and pass it through a search into another stewpan; put it again upon the fire, and let it reduce a fourth part. This answers for all brown sauces; add Madeira, Champagne, or Burgundy, according to the sauce. Never put wine into *Espagnole*, as some sauces do not require it, and it spoils before next day; it is therefore better to reduce the wine in a little glaze according to the quantity wanted at the time.

Espagnole Travailée.

When *Espagnole* is used for *sautés*, or simple sauce, take two or three ladlesful and a third of *consommé*

* Striking a sauce up and down with a spoon is called by the French *vanner*.

† *Noir de veau* is the largest muscle in the leg or fillet.

some parings of truffles and stalks of mushrooms, reduce it on a strong fire, and skim it with great care; if not enough coloured, put in a little *blond de veau*; bring it to the consistence of sauce, pass it through a search; and put it afterwards into a *bain marie*, to be in readiness when required.

Velouté, ou Coulis Blanc.

Take a piece of the fillet of veal, and put it into a buttered stewpan, with some slices of ham, a spoonful of strong *consommé*, three or four carrots, and as many onions; make it boil upon a strong fire; when reduced and ready to stick, put in a sufficient quantity of *consommé*; let it boil, set it on the side of the stove, and add some shalots, some chips of mushrooms, (but take care to put no lemon); a bunch of sweet herbs, which must be taken out when they are done, pressing them between two spoons; while it is on the fire get ready a *roux blanc* to mix in it, prepared in the following manner:—melt a pound of good butter and pour it from the sediment into another stewpan; mix with it a sufficient quantity of flour; put the stewpan upon a slow fire, and shake it constantly that it may not take any colour; mix it well by lifting it with a spoon and letting it fall till it is sufficiently done; add a sufficient quantity to the *velouté*, and keep stirring it that the flour may not fall to the bottom and stick; skim, pass it through a search, put it again upon the fire, skim again and reduce it; take it off the fire, put it into a vessel, keep stirring and cooling it with a spoon to prevent it from forming a skin.

Velouté Travaillé.

It is done in the same manner as the *Espagnole*, only that care is taken to keep it perfectly white.

Savory Jelly.—Grand Aspic.

Put into a pot a knuckle or two of veal, an old partridge, a fowl, some feet of fowls, if there are any, and two or three slices of ham, tie them together, and add two carrots, two onions, and a bunch of

sweet herbs; moisten the whole with a little *consommé*, and let them sweat gently; when it becomes *glaze*, and has taken a yellow tint, moisten with *bouillon*, or water, reducing it more; skim, season with salt, and let it simmer three hours; then skim and pass it through a wet napkin; let it cool; break two eggs, whites, yolks, and shells together; whip them, wet them with *bouillon*, and add a spoonful of tarragon vinegar, and put it into the aspic; set it upon the fire, and stir it with a whisk; when it begins to boil, draw it to the side of the stove, that it may simmer; put fire over it; when it becomes clear, pass it through a wrung wet cloth, hung upon a frame; put it upon the fire, and cover as before; pass it again through a napkin, when it will be ready for all sorts of aspics.

White Butter Sauce.—*Sauce Blanche au Beurre.*

Put into a saucepan half a pound of butter, cut into pieces, and strew a little flour over; pour water softly upon it, shake the saucepan till it is well mixed with the water, put in a little salt, and, if agreeable, a little rasped nutmeg; put it upon the fire, and stir it with a wooden spoon, until it is ready to boil; then take a skimming spoon, *vannex** your sauce; when enough, pass it through a search, and put it in a *bain marie*.

Béchamelle Sauce.—*Sauce à la Béchamelle.*

Put such a quantity of *velouté* as may be wanted into a saucepan, with a little *consommé*; if required four pints of *velouté*; put it upon a quick fire; stir it with care till it is reduced a third; reduce four pints of good cream to two-thirds, and mix it in little by little, and stir it till the whole has reduced a half; this sauce ought to be rather thin; pass it through a search; put it in a *bain-marie* to be ready for use.

Another way.

Cut some slices of ham, and twice as much veal, some carrots, five small onions, with a little shalot,

* *Vannex*, or work the sauce.

two cloves, a bay-leaf, and nearly half a pound of butter; put all upon the fire; stir with a wooden spoon; when the meat begins to give the juice, shake a little flour over it, take it off the fire, stir it, that the flour may be well mixed; put it upon the fire, stirring it, that it may not burn; when sufficiently done, mix in some *consommé*, or good *bouillon*; put it on a quick fire, and finish as above with the cream or good milk, and put it into the *bain-marie*.

Sauce Menéhould.—*Sainte Menéhould.*

Put into a stewpan a bit of butter, broken in pieces; shake over it a little flour, and add a little milk or cream; season it with parsley, young onions, half a bay-leaf, mushrooms, and shalots; put it on the fire, keep stirring it, pass it through a search, put it again upon the fire, with some hashed parsley, and a little pepper

Sauce à la Bonne Morue.

It is made in the same way as the *Sainte Menéhould*, only that it is not so thick, and hashed parsley is strewn over such meats as is served with it.

Sauce à la Poulette.

Put some reduced *velouté* into a stewpan, let it boil; add a little bit of butter, with the juice of a lemon, and a little hashed parsley; if there is no *velouté*, make a *roux blanc*, mix it with *bouillon*; add parsley and small onions, simmer, and reduce; skim, pass it through a tammy, and serve.

Italian Brown Sauce.—*Sauce Italienne Rousse.*

Cut twelve dices of ham, and put it into a stewpan, with a handful of mushrooms well minced, and a sliced lemon, from which the peel and seeds must be taken, add a spoonful of hashed shalot, washed and dried in a cloth, half a bay-leaf, two cloves, and a gill of oil; put all upon the fire; when nearly ready, take out the lemon, and put in a spoonful of minced parsley, a spoonful of *Espagnole*, a glass of good white wine, without reducing it, and a little pepper

reduce, skim, take out the ham, and when it has obtained its point, take it off

Italian White Sauce.—*Sauce Italienne Blanche.*

It is exactly the same, only *velouté* is used instead of *Espagnole*.

Sauce à la Maître-d'Hôtel.

Put a piece of butter into a saucepan with some hashed parsley, some tarragon leaves, one or two leaves of balm, with salt, lemon, or a glass of verjuice; mix the whole with a wooden spoon until they are well incorporated.

Sauce à la Maître-d'Hôtel liée.

Take two ladlesful of *velouté* and put it into a stewpan; put in the size of an egg of butter, with some very fine-minced parsley, and two or three leaves of minced tarragon; put it over the fire, and stir it, that it may be properly mixed; at the moment of serving it, pass and *vannex* the sauce; add lemon or verjuice.

Sauce au Suprême.

Take two or three ladlesful of reduced *velouté*, and put it into a stewpan, with the same quantity of the *consommé* of fowls; reduce it a half; when ready to serve, put in the size of an egg of butter; put it upon a brisk fire; mix it well, and when sufficiently done, not too thick, take it off, and add lemon or verjuice; *vannex* it, and serve.

Sauce à la Matelote.

Put into a saucepan a ladleful of reduced *Espagnole*; when done, put in small onions which have been fried in butter, with some dressed mushrooms and artichoke bottoms; when ready to serve, put in the size of a small walnut of butter; shake it well, in order to mix it without breaking the ingredients, and serve

Sauce Poivrade.

Cut twelve small dices of ham, and put them into a stewpan, with a little bit of butter, five or six

branches of parsley, two or three young onions cut in two, a clove of garlic, a bay leaf, a little sweet basil, thyme, and two cloves; put them together upon a quick fire; when they are well done, put in a little fine pepper, a large spoonful of vinegar, and four spoonfuls of *Espagnole* not reduced; shake and boil it, draw it to the edge of the stove, and let it simmer three quarters of an hour; skim, and pass it through a tammy.

Sauce Hachée.

Put into a stewpan a spoonful of hashed blanched shalots, as many mushrooms, and a little minced parsley; pour over it two or three ladlesful of *Espagnole*, as much *bouillon*, and two spoonfuls of vinegar, with a little pepper; boil, and skim it, mince a spoonful or two of capers; when ready to serve, add the butter of one or two anchovies; pass it through a search, and *vannex* it well. The capers ought not to be boiled.

Sauce piquante.

Put into a stewpan two or three skimming spoonfuls of *Espagnole* or *coulis*, a spoonful of white vinegar, a bay leaf, a clove of garlic, a little thyme, a clove, a spoonful or two of *bouillon*, and a little salt; skim it, and when it has boiled a quarter of an hour, pass it through a search.

Sauce à la Nonpareille, ou à l'Arliquine.

Cut some dices of ham very equal, with the same quantity of truffles; put them into a stewpan, with a bit of butter, upon a slow fire, and let them simmer a quarter of an hour; if the sauce is to be white, put three skimming spoonfuls of *velouté*; but if brown, let it be reduced as *Espagnole*; add half a glass of good white wine, and a spoonful of *consommé*; let it reduce; put in the whites of hard eggs and mushrooms in the same quantity as the ham and truffles, and cut in the same manner; also lobsters' tails, and spawn, if there is any; finish with a bit of butter the size of a walnut and half.

Sauce à la Pluche.

Take some very green parsley leaves, blanch and refresh them, and throw them into a search; put into a stewpan three skimming spoonsful of reduced *velouté*, and two of *consommé*; reduce the whole; when ready to serve throw in the parsley; if too salt, put in a bit of butter; pass, *vannez* it, and serve.

Sauce aux Truffes, ou à la Périgueux.

Cut down truffles in rounds or dices; put them on a slow fire, with a bit of butter, and let them simmer; put in a sufficient quantity of reduced *Espagnole*, and add *consommé* or *bouillon*; white wine in equal proportion; reduce, and skim it, and finish it with a bit of butter.

Observe, that acid should never be put to this sauce, as it takes off its softness, and the wine is quite sufficient.

Mushroom Sauce.—*Sauce à la Purée de Champignons.*

Take two handfuls of mushrooms, wash them in several waters, rubbing them lightly; put them into a drainer; mince them with their stalks; put them into a stewpan, with the size of an egg of butter; let them fall over a slow fire, and when nearly done, moisten them with two skimming spoonfuls of *velouté*; let them simmer three quarters of an hour more; rub them through a search, and finish it with cream as is directed for the onion *purée*, with this difference, however, that this ought to be rather clearer.

Sauce en Tortue.

Put into a saucepan a ladleful of reduced *Espagnole*, a large glass of hard Madeira, a tea-spoonful of curry powder, and half that quantity of Cayenne; reduce the whole; skim, put in some cocks' combs and kidneys, artichoke bottoms, a veal or lamb's sweetbread; boil the whole, that the ingredients may taste and take the colour of the sauce; at the moment of serving put in six or eight hard yolks of eggs; take care not to break them in stirring the sauce, and serve.

Curry Sauce, ou à l'Indienne.

Put into a stewpan three spoonfuls of reduced *velouté*, as much *consommé*, a tea-spoonful of curry-powder; take a little saffron, boil it in a small pan; when it has given its colour rub it through a search into the sauce; let it boil, and skim it; if it is not hot enough put in a little Cayenne pepper.

Sauce Tomate.

Take a dozen of tomates very ripe, and of a fine red; take off the stalks, open and take out the seeds, and press them in the hand to take out the water; put the expressed tomates into a stewpan, with the size of an egg of butter, a bay leaf, and a little thyme; put it upon a moderate fire; stir it till it becomes a *purée*; while it is doing put in a spoonful of *Espagnole*, or the top of *bouillon*, called top-pot, which will be better; when it is thus prepared, rub it through a search, and put it into a stewpan with two spoonfuls of *Espagnole*; reduce to the consistence of a light *bouillie*; put in a little salt, and a small quantity of Cayenne pepper.

Sauce à l'Ivoire.

Take a common fowl, and open it at the back; draw it, put it into a small pot, with two carrots, two onions, a clove stuck in one of them, and a bunch of sweet herbs; add two ladlesful of *consommé*, or *bouillon* that has no colour; let it boil, skim, set it upon the side of the stove to simmer, leave it nearly an hour and a half; pass it through a napkin; take two or three spoonfuls of this *consommé*, put it in a stewpan with the same quantity of *velouté*; reduce it to the consistence of sauce; when ready to serve put in the half of the size of an egg of butter; pass it, and *vannez* it well; put in a spoonful of lemon-juice, and serve.

White Ravigote Sauce. — Sauce Ravigote Blanche.

Take cresses, burnet, chervil, tarragon, a few stalks of celery, and two balm leaves, prick and wash them, put them into a vessel, and pour over them a little

boiling water ; cover, and let them infuse three quarters of an hour ; strain, and put the juice in a stewpan with three skimming spoonfuls of *velouté*, half a spoonful of white vinegar, and the half of the size of an egg of butter ; pass, *vannez*, and serve.

Cold Ravigote Sauce.—*Sauce Ravigôte froide et crue.*

Take the same ravigote, or small herb, as that directed above ; mince it very fine ; add a spoonful of capers also finely minced, one or two anchovies, well bruised, a little fine pepper and salt ; put all into a marble mortar, beat till all is completely mixed ; add a raw yolk ; while beating, wet it with a little oil, and from time to time with a little white vinegar to prevent its turning ; continue till it is of the consistence of sauce ; if wanted very strong, add mustard, and serve.

Drest Ravigote Sauce.—*Sauce Ravigôte cuite.*

Take the same ravigote or herbs already mentioned, clean and blanch them ; when cooked throw them into fresh water ; drain, and beat them well in a mortar ; rub them through a search ; moisten them with oil and vinegar ; season with pepper and salt, as a *remoulade* ; taste if well seasoned, and serve.

Green Sauce.—*Sauce Verte.*

Make this sauce as *sauce au suprême*, in adding a ravigote, as in the preceding article, and of the green of spinage, which is made thus :—express the juice by wringing the spinage in a cloth, put the juice into a stewpan upon the corner of the stove ; it rises like milk ; when it does, put it through a gauze search ; when ready to serve, add till the colour is obtained ; put in lemon juice or vinegar, pass, and serve it immediately, as it may become yellow.

Sauce Robert.

Cut in rounds or dice six large onions or more, if necessary ; put them into a stewpan with butter ; set them on a good fire, dredge, and brown them ; moisten

them with *bouillon*, and let them cook ; add pepper and salt ; when finished, put in mustard, and serve.

Crawfish Sauce.—*Sauce au Beurre d'Écrevisses.*

Wash in different waters half an hundred of small crawfish, put them into a stewpan, cover and boil them in *grand bouillon*, but let it be in small quantity ; as soon as they begin to boil, toss them, that those below may come up ; when they are of a fine red, take them from the fire, leave them ten minutes covered ; drain, and let them cool ; take out the flesh and the tails for garnishing ; after taking out the feet, throw away the belly part, wash the shells well, drain them, and put them into a cool oven ; when dried, beat them in a mortar ; when they are entirely pounded, put in about the size of an egg of butter ; beat them again till the shells become a paste ; if the butter is not red enough, put in two or three small roots of orchanet ; put it on a very slow fire for a quarter of an hour ; when it is very hot put a fine search over a basin of fresh water, and pour the butter through the search, which will shake in the water ; gather it up, and put it on a dish, and use it for sauce (*au beurre d'écrevisses*) ; take three skimming spoonfuls of reduced *velouté*, mix it well with the butter ; *vannex* the sauce well, and serve it.

Lobster Sauce.—*Sauce aux Homards.*

Take a middling sized lobster, take out the flesh and the spawn, cut the flesh in small dices ; wash the spawn in such a manner as to leave no fibres ; put the flesh and spawn into a stewpan without any moistening ; cover them with a cover or paper that the flesh be not too dry ; wash the shells, take off the small claws ; the shells being well washed, let them be dried in a stove ; beat them, and make a butter as directed for the *beurre d'écrevisses* ; and let them be finished in the same way ; when it is cooked, put it in a white sauce, *vannex* it upon the fire without allowing it to boil ; add to it, if liked, a little Cayenne or large pepper ; pour this sauce over the lobster,

mix all well, and serve in a sauce-boat for turbot or any other fish.

Sorrel Sauce.— *Sauce à la Purée d'Oseille.*

Take two handfuls of sorrel, pick, wash, and blanch it, mince it very small, put it in a stewpan with a bit of melted butter; when the sorrel is enough done, rub it through a search; put it again into a stewpan, with one or two spoonfuls of *Espagnole*; leave it to cook three quarters of an hour; let it be often stirred; skim; season it with salt; when it has the consistence of *bouillie* it is ready to serve.

Onion Sauce.— *Sauce à la Purée d'Oignons Blancs.*

Mince twelve onions, put them in a stewpan with a bit of butter; put the stewpan on a slow fire, that they may not take any colour; let them simmer; stir them often with a wooden spoon; when they yield under it, put in two spoonfuls of *velouté*, and let them remain cooking; when they are well reduced, rub them through a search, put them again upon the fire; boil two pints of cream, and put it into the *purée*; add nutmeg; when it has obtained the degree of a good *bouillon*, serve.

Brown Onion Sauce.— *Sauce à la Purée d'Oignons rousse dite Bretonne.*

Take onions as above; brown them upon a quick fire; when they are of a fine colour, moisten them with two spoonfuls of *Espagnole*; cook it as the above, put it through a search, and again upon the fire; but instead of cream use *Espagnole*; reduce it to the consistence of *bouillie*; season it properly, and serve.

Purée Sauce.— *Sauce à la Purée de Pois.*

Prepare this *purée* in the same manner as for the *potages*; make what is necessary for the *entrées*, and reduce them with a sufficient quantity of *velouté*, and when it has attained its point, add the green of spinach to give the green colour; finish it with a bit of butter and a little rasped sugar; when it has the consistence of thick *bouillie*, serve.

Sauce Pois verts pour Entrées et Entremets.

Take the necessary quantity of peas, wash and drain them, put them into a stewpan with a bit of butter, a handful of parsley in branches, four or five young onions cut in two; toss the peas; when they wrinkle, put in two ladles full of *bouillon*; put in one or two slices of ham; let them boil, and drain aside, and leave them to simmer; drain, take out the ham, and break them with a spoon or bruise them in a mortar; rub them through a search, wetting them with the *bouillon* in which they were cooked; put the *purée* into a stewpan with a piece of butter and a spoonful or two of *velouté*, reduce it to the proper consistence of a *purée*; skim, season with salt, put in a little bit of sugar, and finish it with a pat of butter; if it is not green enough, add a little green of spinach, as is directed before.

Pease Soup. — Purée de Pois secs.

Do it in the same manner as the other potages, and finish it as green pease.

Lentile Sauce ou Purée. Sauce à la Purée de Lentilles à la Reine.

It is made as the *purée* of pease, except that *Espagnole* must be used, and that they take more cooking than the peas; it ought to be a fine red colour; finish it with a bit of butter, and let it have the same consistence as the *purée* of pease.

Purée de Gibier.

Take one or two roasted partridges and a leveret, either separate or mixed together, take off all the flesh, pick off the skin and nerves, hash it very fine, beat it well in the mortar, add reduced *Espagnole* and a little *consommé*; heat the whole on a slow fire without boiling; when it is very hot, rub it through a search; gather it carefully, put it into a stewpan, heat it and put it in a *bain-marie*, and when ready to serve, finish it with a bit of butter; if not strong enough, put in a bit of *glaze*, and serve it with poached eggs, fried bread, or croustades.

Poor Man's Sauce.—*Sauce au pauvre Homme.*

Take five or six shalots, hash them fine with a little parsley; put them into a stew-pan with a little *bouillon* juice or water, and a skimming-spoonful of good vinegar, a little salt, and a little large pepper; simmer till enough and serve.

Veal Stock.—*Glace ou Consommé réduite.*

Take one or two knuckles of veal, and any remnant or trimmings of veal; put them into a fresh tinned pot with four or five carrots, two or three onions, and a bunch of parsley and young onions; moisten it with good *bouillon*, or some good soup; carefully skim, and refresh it several times with fresh water; put it upon the side of the stove, and when the meat comes from the bone put the *consommé* through a wrung wet cloth; let it cool; clarify it, as is directed at the article *Culotte de bœuf à la gelée*; reduce it to the consistence of sauce; take care to stir it often, as it is ready to stick and burn; let the fire be moderate that it may not turn black. It ought to be a fine transparent yellow: put no salt, it does not require any. This *consommé* serves to give strength of body to sauces and ragouts that may require it, and to glaze meats; make a pencil of the tail feathers of old fowls; wash it in warm water, squeeze and boil it in the glaze, that it may not separate, which would prevent it glazing properly.

Boiled Pickle.—*Marinade cuite.*

Put the size of an egg of butter into a stew-pan, one or two carrots in slices, the same of onions, a bay leaf, the half of a clove of garlic, a little thyme and basil, branches of parsley, two or three young onions cut in halves; boil them upon a brisk fire; when it begins to brown, moisten it with a glass of white vinegar, and a little water; put in salt and large pepper; let it be enough done; put it through a search, and use it.

Poêle.

Take four pounds of the kidney-fat of veal; cut it

in pieces; a pound and a half of ham; a pound and half of rasped bacon, or cut as the others; five or six carrots cut also; eight small whole onions, a large bunch of parsley, and young onions stuck with three cloves; two bay leaves, some thyme, a little sweet basil, a little mace, and three sliced lemons without the peel or seeds; put all into a new tinned pot, with a pound of good butter: set them upon a slow fire, moisten it with *bouillon* or *consommé*: boil and skim; let them simmer five or six hours; pass the *poêle* through a hair search, and keep it for use.

Sauce à la Mirepoix.

This sauce is made like the preceding; it only differs in having for its moistening a quart of champagne, or any other good white wine instead of *bouillon*.

Blanc.

Take a pound or a pound and half of fat of beef kidney, cut it in dices; put it into a pot with carrots cut in slices, a whole onion stuck with two cloves, one or two bay leaves, a bunch of parsley and young onions, clove of garlic, two sliced lemons, without the peel or seeds; put the whole upon the fire without allowing it to brown: when the fat is three fourths done; shake in a spoonful of flour; moisten it with water, put in what is necessary of (*eau de sel*), which is made thus; put into a stew-pan one or two handfuls of salt, let it boil in the water, skim it, leave it to settle, draw it off clear, and use it.

**Petite Sauce à l'Aspic.*

Put into a stew-pan a large glass of *consommé*; infuse in it a quantity of fine herbs such as are used for *ravigotes*; put it on hot cinders for a quarter of an hour; it must not boil; pass it through a cloth; do not press it too much; put in a spoonful of tarragon vinegar, and a little large pepper.

Game Sauce. — Sauce au Fumet de Gibier.

Put into a stew-pan four skimming spoonfuls of *consommé*; take two or three carcasses of partridges,

the bones of which must be broken, a large glass of white wine, and let it simmer three quarters of an hour; put it through a gauze search; let it come to a glaze; put then in two or three skimming spoonfuls of *Espagnole*: let it boil; skim, and use it.

Garlic Butter.—*Sauce au Beurre d'Ail.*

Take two large heads of garlic; beat them with the size of an egg of butter; when well beaten rub it through a double hair search with a wooden spoon; gather it, and use, either with *velouté* or with reduced *Espagnole*.

Anchovy Butter Sauce.—*Sauce au Beurre d'Anchois.*

Take three or four anchovies; wash them well; rub them so that no scales may remain; take off the flesh, beat them with the size of an egg of butter, gather it together; have four skimming spoonfuls of *Espagnole*; warm the sauce without allowing it to boil; having put in the anchovy butter just at the moment of serving, add the juice of one or two lemons to freshen it; pass it through a search and *vanner* it well; if too thick add a little *consommé* and serve.

Sauce au Beurre de Provence.

Take five or six heads of garlic and beat them in butter as in the foregoing article; rub it through a search, gathering it with care; put it into a china dish; put some fine olive oil over it; mix it with the butter, and stirring it in by little and little, adding the oil and a little salt; it ought to become like butter, by the force of rubbing it round; when it is ready for use.

Sauce à la Tartar.

Mince one or two shalots very fine, with a little *chervil* and *tarragon*; put it into an earthen vessel with mustard, a glass of vinegar, salt and pepper; sprinkle it with oil, and stir it constantly; if it gets too thick, put in a little vinegar; if too salt, put in a little more mustard and oil.

Fennel Sauce. — Sauce au Fenouil.

Take some branches of green fennel; pick, blanch, and mince it very fine, refresh and drain it; put into a stew-pan a little *velouté*, the same quantity of butter sauce; heat it and let it be vanned the moment it is to be served; put the fennel into the sauce; mix it well; add salt and nutmeg.

If there is no *velouté*, put butter into a stew-pan, with flour as is directed for *sauce blanche* or *au beurre*; moisten with *consommé* or *bouillon*, and let it be more done.

Tarragon Clear Sauce. — Sauce Claire à l'Estragon.

Take some *grand aspic*: if there is none, take some other good stock, and clarify it as for the *grand aspic*; put in a glass of tarragon vinegar; cut some leaves or tarragon in lozenges; boil them, and, when ready to serve, put them into the *aspic*.

Another way. — Sauce à l'Estragon liée.

Put into a stew-pan two or three skimming spoonfuls of reduced *velouté*; if the sauce is to be white, (reduced *espagnole* if brown,) put in a glass of tarragon vinegar, and tarragon prepared, as in the preceding; and finish the sauce with a pat of butter.

Sauce Mayonnaise.

Put into an earthen vessel three or four spoonfuls of fine oil, and two of tarragon vinegar; add tarragon, shalots, pimperl, all minced very fine, salt, pepper, and two or three spoonfuls of *gelée* or *aspic*; stir it well with a spoon; the sauce will thicken and form a sort of butter; taste it, and if too salt or acid, add a little oil; if it is wanted clear, break the *gelée* with a knife, and mix it lightly with the seasoning. Fillets of fowl, game, fish, or any other meat, may be sent to table in a clear mayonnaise, garnished with jelly or any other garnishing.

Roux.

Put into a sauce-pan a pound of butter or more; melt it without letting it brown; pass through a

search some of the finest and whitest flour; put in as much as the butter will take; make only what will be required: this roux ought to have the consistence nearly of a firm paste; put it first upon a quick fire; let it be constantly stirred; when it becomes very white, and begins to thicken, put it upon hot cinders under a lighted stove, in such a manner as the red cinders may fall upon the cover; stir every seven minutes until it is a fine *roux*; by this manner of doing it, it will not have that acidity that *roux* generally has.

Roux Blanc.

Melt some of the finest butter over a slow fire, and put in sufficient quantity of flour as directed above, and let care be taken that it takes no colour; stir it half an hour, and use it for *velouté*.

Batter for Frying. — Pâte à Frîre.

Search half a pound of flour; put it into a vessel with two spoonfuls of oil, salt, and two or three yolks of eggs; moisten it with beer, in such quantity that the paste does not cord; work till it is of the consistence of *bouillie*; whip one or two whites of eggs; work them lightly into the paste; make it two or three hours before it is wanted. Remember the lightness of the paste depends upon the whipping of the whites of the eggs; the paste may be made with butter instead of oil, and with hot water instead of beer, in adding a glass of white wine.

Fritters. — Fritures.

Experience has taught that the fat taken from the stock pot makes the best fritters: when there is not any of this, its place is supplied by the kidney fat of beef, hashed very fine or cut in dices, which must be melted with care; these fats are much better than the *sain-doux* or hogs' lard, which softens the paste, and still more when they are heated to swell and froth, making it fly into the fire, which is dangerous. Oil has nearly the same effect, and of course not less attended with danger, but it does not soften. Melted fat has nearly the same fault, and is very expensive;

it may be concluded that for appearance, goodness, and economy, the top of the pot is the best, and next to it is that which is made of beef suet.

Beef Suet.

Manner of preparing it.

When there has been accumulated a sufficient quantity of that fat, render and clarify it; boil it in the same way as *bouillon* is done; skim it; put in some slices of onions and some pieces of bread; let it simmer on the side of the stove or before the fire four or five hours; take out the bread and onions and draw it off clear; it ought to be very limpid. When it is to be used, let a sufficient quantity be put into the frying pan, and heat it: to know if it is sufficiently hot, let the finger be dipt into water and sprinkle it upon the *friture*; if it hisses and rejects the water, it is then sufficiently hot. If it is fish that is to be fried, dip in the tip of the tail, holding it by the head; if on pulling it out immediately it hardens, put in the fish, taking care to turn it.

Sauces aux Hatelettes.

Mince a little parsley, young onions and mushrooms; put them into a stew-pan with a bit of butter; put them upon the fire; flour, and moisten them with a spoonful of *consommé*; season with salt, pepper, nutmeg, and half a bay leaf; reduce it over a brisk fire, taking care to stir it till it has acquired its proper degree, which is when it is come to the consistence of clear *bouillie*; take out the bay leaf, and thicken it with two yolks of eggs, a little *bouillon*, and serve. This sauce may be served over almost every thing.

Another Sauce aux Hatelettes.

Put a ladleful of *velouté* into a saucepan, with a little parsley, a few young onions or shalots, and twice as many mushrooms finely minced; stir the sauce and reduce it to a clear *bouillon*; thicken and season it as above; if liked, nutmeg, and serve.

Bread Sauce.—Brède Sauce.

Take the crumb of a stale roll; put it into milk;

let it simmer three quarters of an hour, till it has the consistence of a thick *bouillie*; add twenty grains of black pepper and salt; finish it with the size of a walnut of good butter; serve it in a sauce boat along with woodcock or partridge.

Truffle Sauce.—*Sauce aux Truffes à la Saint Cloud, ou en Petit Deuil.*

Cut a truffle in small dices; do them in butter, moisten them with four skimming spoonfuls of *velouté*, and two of *consommé*; reduce it; skim, and finish it with a pat of butter.

Sauce à la Pluche Verte.

Put into a stew-pan four spoonfuls of reduced *velouté*; let it boil; skim it at the moment of serving; put into it some blanched parsley, pepper, salt, and a pat of butter, with the juice of a lemon; observe that it ought to taste of the acid.

Court-Bouillon.

Put into a stew-pan a bit of butter, sliced onions, and carrots, two bruised bay leaves, three cloves, two cloves of garlic, thyme, sweet basil, and a little ginger; do these ingredients over a quickish fire, to give them a little colour; let them stick a little to the bottom of the stew-pan, moisten with two or three bottles of wine; if the *court-bouillon* is *gras* put in some good stock; let it boil and use it.

Ketchup.

Take a dozen of handfuls of mushrooms, pick, wash, and mince them very fine; put them into a new earthen dish, and make a layer of mushrooms of about half an inch, sprinkle fine salt over, continuing to do so till they are finished.

Tie a cloth over, and lay on a cover; leave them five or six days to draw out the juice; draw it off, and wring the mushrooms in a cloth; put the juice in a stew-pan, and reduce it; put in two bay leaves; dress a pot as for making glaze (see article *glaze*); when it is ready, pass it through a search; skim it, and mix it with the mushroom juice; it may be made by

adding glaze ; put in four or five pounded anchovies, and a tea-spoonful of Cayenne pepper ; reduce the whole till half glaze ; take out the bay leaves, and let it cool ; put it into a new bottle, well corked, to serve with fish.

La Ducelle.

Mince mushrooms, parsley, young onions or shalots, the same quantity of each ; put some butter into a stew-pan with as much rasped bacon ; put them upon the fire ; season with salt, pepper, fine spiceries, a little grated nutmeg, and a bay leaf ; moisten with a spoonful of *espagnole* or *velouté* ; let it simmer, taking care to stir it : when sufficiently done, finish it with a thickening of yolks of eggs well beaten, which must not boil ; the juice of a lemon is not necessary, but may be added ; put it into a dish, and use it for every thing that is put in *papilottes*.

Sauce au Vert Pré.

Put into a saucepan five spoonfuls of *velouté*, and two of *consommé* ; reduce them ; when ready to serve, add a little pat of butter, and about the size of a walnut of the green of spinage ; put the sauce on the fire without working it, and serve.

Orange Sauce. — Sauce à l'Orange.

Take three oranges, cut them in two, and squeeze the juice through a search, into an earthen or china bason ; free the zests (the fine outer rind that contains the essential oil) of the oranges as much as possible from the inner skin, and cut them in thin slices ; blanch them ; drain and put them in strong brine, with a little large pepper ; put it upon the fire of the stove, put the orange juice in, and when served let the zests be uppermost.

Salt water. — Eau de Sel.

Fill a small kettle with water, and put in a sufficient quantity of salt, with some whole young or branches of parsley, one or two heads of garlic, of carrots, thyme, bay leaves, sweet basil, an cloves ; let it boil three quarters of an hour, ski-

take it off the fire, cover it with a cloth, leave it half or three quarters of an hour to settle; pass it through a gauze search; it is then ready for cooking fish, or any thing that requires salt water.

Thickened Butter. — Beurre Lié.

Put the yolks of two eggs into a stew-pan; melt a quarter of a pound of butter without browning it; break the eggs with a wooden spoon; put the butter by degrees to the eggs; set it upon a slow fire; add lemon juice, and use it for panures.*

VERJUICE, and the making of it that it may keep.

Take verjuice grape before it is ripe, take out the seed and stalks, put them into a mortar, and beat them with a little salt; express the juice by a press or by wringing through a cloth; have a fustian bag or two if the quantity require it; wet it and shake flour upon the shaggy side, hang it up in such a way as it will be open; pour the verjuice through several times, till perfectly limpid: it must be put in very clean or new bottles, which ought to be prepared, as announced in the article Wine, by sulphuring them; cork it well and set it on its end in the cellar; when it is used, let the little pellicle be taken off that gathers upon the top of the bottle: this verjuice may be used, instead of lemon, for lemonade, punch, and otherwise, in adding a little spirit or zest of lemon. This verjuice is excellent against the consequences of falls, a glassful ought to be taken when the accident happens: if used for punch or drinking in any way, no salt should be put in in making, but for all culinary uses it is better.

GARNISHING FOR DISHES.

Garnitures. — Bords de Plats.

Take firm stale bread, cut the crumb in slices of the thickness of the blade of a knife; cut those slices into any form; heat some oil in a stew-pan, and put in the bread; make both white and brown; when they are very dry, drain them, make white

* Panures. Every thing that is rolled in or strewed with crumbs of bread.

paper cases, and put them up separately, according to their form and colour; when they are wanted to garnish dishes, pierce the end of an egg, let a little of the white out, and beat it with the blade of a knife; mix a little flour; heat your dish a little; dip one side of the form into the beaten paste; in this manner continue till the border is finished: care must be taken not to heat the dish too much.

Cocks' Combs. — Crêtes de Coqs.

Prepare the combs, and cut off the points, put them to blanch three-quarters of an hour in warm water, on the side of the stove, and shake them often; have some hotter water ready; put in the combs in a new cloth, with a little great salt: hold the four corners of the cloth, and plunge them into almost boiling water, rub them with the hand, open the cloth to see if the skin comes off; if it does not, they must be plunged again into a water still hotter: this operation requires much attention: rub the skin off with the hands, then put them into fresh water to degorge; cook them in a *blanc* (see that article), and put them with the other garnishings to be ready when they are wanted.

Cocks' Kidneys. — Garnitures de Rognons de Coqs,

Are done exactly as the foregoing article, and put aside like the others for use.

Fat Livers. — Foies Gras et Demi-gras pour Garnitures.

Take what number of fat livers is necessary, and take off the galls carefully, leave no part that has been touched by them, taking care not to break them; steep and blanch them lightly; cook them with slices of bacon; moisten them with good *mirepoix*: when enough, put them aside for garnishing.

Garnishing of Carrots. — Carottes pour Garnitures.

Take what carrots may be necessary; choose them tender and of a fine colour; cut them into any shape, if in a hurry, with an apple-scoop; take care not to use the hearts; blanch these carrots, and do them in

a little *bouillon* or *consommé*; put in a little bit of sugar, and let them fall into a glaze; take care they do not stick: they are then ready to be put amongst the garnitures.

Turnips.—*Navets pour Garnitures.*

Take firm sweet-tasted turnips; cut them into shapes as in the preceding article; cook them in the same manner, if they are not to be browned; in that case, don't blanch them, but brown them in butter or in *sain-doux* (hogs' lard), and put them aside for garnishing.

Mushrooms.—*Champignons.*

See article *de Ragouts de Champignons, Morilles, et Mousserons.*

Small Onions for Garnishing.—*Petits Oignons pour Garnitures.*

Take small onions as many as are necessary; cut the tops and tails off; blanch them, take off the skin, and make them of an equal size; cook them in *consommé* or *bouillon*; put in a little bit of sugar, let them fall almost to a glaze; if they are to be brown, brown them in butter, instead of blanching them.

Lettuce for Garnishing.—*Laitues pour Garnitures.*

Take what lettuces are necessary; clean them, do not cut the roots too near; plunge them several times in water, one after another, that if there are any worms they may fall out; blanch and refresh them; tie them three and three together; cover a stew-pan with slices of bacon; put them in; season them with salt, large pepper, a bay-leaf, a clove of garlic, an onion, and a slice of ham; moisten them with *consommé*, *bouillon*, or any good stock; cover them with slices of bacon, and a round of paper, cut to fit the stew-pan; let them boil, and put them to simmer, with fire above and below; when cooked, leave them in the seasoning, and set them aside for garnishing.

Green of Spinage.—*Vert d'Epinards.**

Take a sufficient quantity of spinage; pick, wash,

* This is the best for colouring entremets, and that of parsley for entrees.

and drain them ; put them into a mortar ; beat them ; wring out the juice through a coarse cloth ; put the juice into a frying-pan or the cover of a pot ; put it on hot cinders that it may only shake ; and when it thickens put it through a gauze search ; it is then ready for colouring soups, sauces, jellies, omelets, &c.

Artichoke Bottoms.—*Culs d'Artichauts Tournés.*

Take a dozen of tender artichokes ; be careful that they are not thready, which will be known by snapping a bit off the stalk : slip off the leaves in such a manner as to leave the bottom whole, with a few of the tenderest leaves on the top ; then pare the artichokes nicely with a knife, cutting off the points of the leaves that remain ; rub the artichokes with the half of a lemon, and throw them into fresh water, with the juice of one or two lemons ; put them into boiling water, and let a plate be put in to keep them down ; let them boil ; when the choke comes out easily, they are enough ; take it out, and throw them into fresh water ; drain, and put them into a *blanc* ; when they are enough, take them out ; put them into a dish, and pour the *blanc* over them through a gauze search ; let them be used for garnishing, either whole or in quarters.

To make Cayenne Pepper.—*Poivre de Cayenne.*

Take half a pound of long pepper, let it be chosen thick-skinned, and of a fine red ; dry it well in the shade ; separate and take off the stalks ; put them into a mortar, and beat them with an iron pestle ; let care be taken that the mortar is covered well with a skin, as it is dangerous if it get into the eyes.

Onions.—*Oignons Glacés.*

(See *Bœuf*, or *Bouillé Ordinaire*.)

Cucumbers.—*Concombres au Blanc.*

Let the points and ends of three cucumbers be taken off ; if they are bitter, take others ; peel them, and cut them in quarters ; take out the seeds, and let them be cut in the form of oyster-shells, making them equal ; blanch them in water with a little salt, and cook them in a *blanc* ; when sufficiently done, drain them, and put them aside for use.

Browned Cucumbers.—*Concombres au Brun.*

Let them be prepared as before, and then be put into an earthen dish with water, salt, and white vinegar; let them steep an hour; wring them in a cloth, and fry them of a light fine brown, in rasped lard; drain, and use them in brown ragouts.

Brown and White Onions.—*Pluche d'Oignons, Blanche et Rousse.*

Let a dozen of large onions be taken; peel, and cut them in two, taking out the hearts; cut them in rounds; put a bit of butter into a stew-pan; drain the onions, if they are to be cooked white; do them upon hot cinders; shake them often; when three-fourths done, dust them with a little flour; finish as (*au roux blanc*;) moisten them with *consommé* or *bouillon*; reduce to the consistence of a strong *bouillie*; season with salt, pepper, and a little nutmeg; they are then ready for use.

Another way.—*Pluche d'Oignons au Roux.*

Prepare onions as in the foregoing receipt, put them into a stew-pan with a piece of butter; fry them of a fine colour; dredge, and shake them upon the fire, that the flour may be browned; moisten with beef juice; put in salt and pepper, and make it into the consistence of sauce; taste if good, and serve.

RAGOUTS.

Salpiçons.

Salpiçons are made of all sorts of meats and vegetables, such as truffles, artichoke bottoms, and mushrooms; but every thing must be put in in equal proportions; it is necessary to have them all cooked apart, so that they may be properly done, as each requires.

Salpiçon Ordinaire,

Is made of veal sweetbreads, fat or half fat livers, ham, mushrooms, truffles, if in season; cut the whole in small dices, of an equal size: when ready to serve, put them in *espagnole* much reduced; put it on the fire; shake it, without letting it boil, and serve.

It may also be made with *quenelles* or *godiveau*, the white of roasted fowls, cocks' combs, and arti-

choke bottoms, whatever is in season, and the larder ought to regulate the cook.

Ragoût of Sweetbreads. — Ragoût de Ris de Veau.

Soak two sweetbreads in fresh water, to take out the blood; blanch them; put into a stew-pan one or two carrots, two onions, some parings of veal, with a bunch of seasoned parsley, and young onions; put in the sweetbreads; cover them with a thin slice of bacon; moisten with one or two spoonfuls of *bouillon*; do not let them swim; cover with buttered paper; let them boil; put them under the furnace, with fire over and under; let care be taken that they may not be over done; when they are enough, take them out of their seasoning; if there is no sauce, let what they were cooked in be run through a search; but should they be for a *blanc*, mix a pat of butter in a little flour, and put it with some mushrooms into the sauce; let them cook; skim, and add artichoke bottoms; the sweetbreads being cut in slices, put them in, but care must be taken that they do not boil: when ready to serve, thicken it with the yolks of one or two eggs, some fine minced parsley, lemon, or verjuice, in the ordinary manner, adding a little butter to make it soft, and serve.*

Ragoût of Cocks' Combs and Kidneys. — Ragoût de Crêtes et de Rognons de Coqs en Financière.

Let the combs be dressed and cooked in *blanc*; drain them, (see *Crêtes de Coqs*, article *des Garnitures*), also the kidneys; let there be put a sufficient quantity of reduced *velouté*, into a stew-pan, if the *ragoût* is to be *au blanc*; but if *roux*, use reduced *espagnole*, adding a little *consommé* if the sauce should be too thick; let the combs simmer a quarter of an hour; put them in with the kidneys an instant before serving, and some mushrooms that have been cooked, artichoke bottoms, or truffles; if the *ragoût* is *au blanc*,

* Observe, that lemon or any acid diminishes the richness of sauces, and should never be used profusely in high-seasoned dishes.

thicken as in the preceding article, and if *au roux*, follow the directions also in that article.

Soft Roes of Carp.—*Ragoût de Laitance de Carpes.*

Let two dozen of the roes of carps be taken; take out the alimentary canals, and put them into fresh water, to degorge for half an hour; change the water, and let them be put on the side of a stove; leave them till they become white; let another stew-pan be ready with boiling water; throw them in with a little salt; let them boil; take them off the fire; have in a stew-pan four skimming-spoonfuls of (*Italienne blanche*, or *rousse*); put in the roes; let them boil once or twice; skim them, and finish with lemon juice; serve them as *ragoût de laitances*, either in a silver stew-dish, a case, or in a *vol-au-vent*.

A Ragoût of Carp Tongues.—*Ragoût de Langues de Carpes.*

Let a hundred tongues be taken; and proceed and finish as in the foregoing receipt.

Truffles.—*Ragoût aux Truffes.*

Take a pound or two, as may be necessary; choose them if possible, round, heavy, and fine skinned; press them with the hand; they ought to resist, that they may neither be soft nor gluey; if they smell of cheese they are not good; when thus picked, throw them into fresh water, and such as swim are not so good as those that remain at the bottom; brush them to take off all the earth, and throw them again into fresh water, and not into hot, that they may not lose their flavour; brush them again and with a knife clear all the specks of the earth and the little wooden skewers by which they are often put together by the sellers to make them look better; wash them a third time, and more if the water still appears turbid; take them out and peel off the skin as thin as possible; the finest are generally kept to serve in a napkin, or *en troûstade*, the others are cut in slices or in dices, to make truffle sauce, which will be found in the following article.

Ragoût of Truffle.—*Ragoût aux Truffes et à l'Espagnole.*

Take the truffles that may be necessary ; cut them in slices or dices ; put them in a stew-pan on a slow fire with a bit of butter ; let them sweat ; moisten with half a glass of wine and two spoonfuls of reduced *espagnole* ; let them cook upon a slow fire ; skim the sauce, and finish with a little bit of butter ; let care be taken to mix it well whether on the fire or in shaking ; put no lemon juice, as it would take off the softness of the sauce.

Another.—*Ragoût aux Truffes à l'Italienne.*

Prepare the truffles as in the above receipt ; sweat them in butter ; put in hashed shalots and parsley, salt and pepper ; moisten with half a glass of white wine and two skimming-spoonfuls of *espagnole* ; boil the sauce ; skim it, and finish with a little good oil of olives.

Another way.—*Ragoût aux Truffes à la Piedmontaise.*

Dress the truffles as directed before, but instead of butter, use olive oil, with a little bruised garlic ; put them upon hot cinders that they may only shake ; after a quarter of an hour, season with fine salt and pepper ; force them a little with lemon juice, and serve.

Another way.—*Ragoût à la Périgueux.*

Cut the truffles in small dices ; do them in butter, put in two or three large spoonfuls of *italienne rousse* or *espagnole*, with a little white wine, and finish it with half a pat of butter : this sauce serves for partridges, fowls, chickens, and turkeys stuffed with truffles.

Mushrooms.—*Observations sur les Champignons.*

The surest manner to discover bad ones, is to cut them with a piece of metal : when they have been so cut and the leafy substance extracted, let them lie an hour, and if they remain unchanged in their colour, being white, they may be used ; peel off the skin ; lay them in oil or vinegar, making many incisions in them.

Ragoût of Mushrooms.—Ragoût aux Champignons.

Let two handfuls of mushrooms be picked and cleaned; take out the stalks; peel and pare them nicely with a knife, as also the stalks; throw them as they are done into a stew-pan with a little water and lemon juice to whiten them; toss them to prevent their getting red; put in a little salt, and a bit of butter; set them on a brisk fire and toss them; then let them simmer slowly on the side of the stove till enough, which will be when they have given their juice.

If to be a brown *ragoût*, put in a slice of ham with parsley and young onions; moisten with three large spoonfuls of *espagnole*; take out the ham and sweet herbs when the *ragoût* is ready to be reduced; skim and finish with a little bit of butter; if there is no *espagnole*, let there be made upon a slow fire a brown *roux* of a fine colour; moisten with a ladleful of *bouillon*; put in a little more ham, some parings of veal, a bunch of sweet herbs, a carrot, and an onion; cook the whole; when enough pass it through a search, and use it in place of *espagnole*. †

White Ragoût of Mushrooms.—Ragoût de Champignons au Blanc.

It is to be done as the foregoing, except that *velouté* is used instead of *espagnole*, and is thickened with yolks of eggs, moistened with milk or cream, and a bit of butter; if there is no *velouté*, let the juice of the mushrooms be taken, and dredge in a little flour; run it through a search; afterwards mix it by little and little with the juice, in adding a ladleful of *bouillon* without colour, a slice of ham, a bunch of parsley and young onions; simmer, skim, and reduce it to a proper degree; thicken it as directed above, and let it be finished in the same manner.

Ragoût de Morilles.

The *morilles* are of the same family, and are cooked in the same manner; prepare them as above, clearing them perfectly from the earth, and soak them in warm

water; take them out and blanch them; drain them and put them in a stew-pan with a bit of butter; pass them over the fire and add a *roux* sauce, if they are *au roux*, and white if they are *au blanc*, and finish as above

Ragoût de Mousserons.

They are of the same family and grow under the moss; they are cooked in the same manner as the *morilles*.

Ragoût of Endive. — Ragoût de Chicorée au Brun.

Let twelve heads of endive be taken; wash them in several waters, plunging them often that no worms may remain; drain them; blanch them in a great quantity of salt and water; when they break easily with the finger they are enough; take them out with a skimmer; put them into a pail of fresh water; drain and press them with the hands that no water may remain; take away the roots and the large ribs; hash it; put it into a stew-pan with a bit of butter; set it on a slow fire for a quarter of an hour to dry; moisten it with two spoonfuls of *espagnole*, and one of *consommé*; let it cook at least an hour in stirring continually with a wooden spoon, that it may neither stick nor burn; when sufficiently cooked, add a little salt, and serve.

Another Way. — Autre Manière.

Proceed as in the foregoing receipt, only use a smaller quantity of *velouté* than of *Espagnole*; this *ragoût* is finished with cream or good milk, which must be added by little and little, with nutmeg and salt.

Another Way.

To make it *au blanc* without *velouté** pass it in butter: when dried enough, dress it lightly; moisten it with *bouillon*, and put in a little salt; cook, and reduce it; add cream or good milk and a little nutmeg.

Way to have Endive when out of season. — Manière de remplacer la Chicorée dans la saison ou elle manque.

Take the heart of one or two cabbages; if they smell of musk take others; cut them in quarters; take

* To fry it white or brown.

off all the coarse ribs ; mince them very fine ; throw them into water ; wash them well and drain them ; blanch them in the same manner as the endive, but let them have more time ; refresh them ; press out the water and hash them, and accommodate them as the endive

Ragoût of Spinage.——Ragoût d'Epinards.

Pick off the stalks and the decayed leaves from the spinage ; wash them several times in a quantity of water ; blanch them on a quick boil, in a great deal of water and sufficient salt ; stir and skim them ; take care the water does not boil over, that the ashes may not rise over the spinage ; when they break easily under the fingers, they are enough done ; take them off the fire and throw them into a drainer, and immediately into a great quantity of fresh water ; leave them there a quarter of an hour ; put them again into the drainer ; gather them in a ball without pressing them too much ; hash what is necessary ; put them into a stew-pan with a sufficient quantity of butter to nourish them ; set them upon a quick fire : stir them with a wooden spoon ; when they are dry enough and of a fine green, moisten with *espagnole* ; if for an *entrée*, reduce them to the consistence of a strong *bouillie* ; add a little nutmeg, and finish with a bit of butter ; dish and serve.

Ragoût of French Beans.——Ragoût de Haricots à la Bretonne.

Pick and clean a pint of *haricots* dry or green, and put them into a pot with cold water, and a bit of butter without salt ; while they are doing, throw in from time to time a little cold water, which will prevent them from boiling and soften them ; when cooked, drain them ; put them into a stew-pan, with a bit of butter, and a spoonful or two of *purée* of onions *au brun* and *espagnole* ; season with large pepper and salt ; toss them often and finish with butter.

Ragoût of French Beans in juice.——Ragoût de Haricots au jus.

Put into a stew-pan cooked *haricots*, with a bit of

butter two spoonfuls of *espagnole*, one of beef-juice, salt and large pepper, and finish with butter.

Garnishing of Celery.—*Garnitures de Céleri ou Entremets.*

Let twenty heads of celery be cleaned and dressed ; let their roots be nicely pared ; wash them in several waters ; blanch, refresh, drain, and tie them in five bunches ; cover a stewpan with slices of bacon ; put in the celery with an onion stuck with a clove, a carrot cut in quarters, a bunch of parsley and young onions, a little salt ; moisten with a little of the top pot ; cover it with slices of bacon and a round of paper ; let it boil, and leave it to simmer with fire under and over ; put it round what it is to be served with, such as veal-kidneys, fowls, or gigots, &c., and sauce it with *espagnole* or clear juice.

White Ragoût of Cucumbers.—*Ragoût Blanc aux Concombres.*

Prepare cucumbers as is directed for garnishing ; put into a stewpan three large spoonfuls of *velouté*, with cucumbers and a little salt ; finish with a bit of butter, a little nutmeg, and serve.

Brown Ragoût of Cucumbers.—*Ragoût Brun aux Concombres.*

Prepare the cucumbers as above ; put into a stewpan four spoonfuls of reduced *espagnole*, *grasse* or *maigre* ; put in the cucumbers ; skim and reduce ; add the size of a large nut of glaze or portable soup ; finish with a little bit of butter and serve.

Ragoût à la Chipolata.

Put into a stewpan two ladlefuls of reduced *espagnole*, half a bottle of Madeira, mushrooms, small onions cooked *au blanc*, chesnuts prepared, small sausages *à la chipolata*, which must be cooked in *bouillon* with truffles cut in quarters ; salt and pepper ; reduce and serve.

Ragoût of Peas and Bacon.—*Ragoût de Pois au Lard.*

Take half a pound of lard or ham, or as much as may be necessary ; cut it in large dices and blanch it ;

put some butter into a stew-pan, and put in the bacon or ham, and brown it of a fine colour; have some fine young pease; put them into a vessel with the size of a walnut of butter, and let them be worked in the hands; pour fresh water over them; leave them in it a few minutes to soften; drain, and put them into a stew-pan to sweat; when they become very green, moisten them with a ladleful of *espagnole*; add the prepared ham or lard, a bunch of parsley and young onions; let them boil; set them on the side of the furnaces to simmer and reduce; the *ragout* being sufficiently done, skim, and salt it: if it should be too salt, put in a little sugar and serve.

Ragout of Olives. — Ragout d'Olives.

Take a quart of very green new olives; take out the stones, put them in fresh water; when they are to be served blanch them, and put into another stew-pan three large spoonfuls of *espagnole* reduced; boil and skim it; when ready to serve, put the olives into the sauce; add half a pat of butter, shake and serve.

Ragoûts de Navets en Haricots Vierges

(See article *Ailerons de Poulardes en Haricots Vierge*.)

Ragout aux Points d'Asperges.

(See Article *Tendons d'Agneaux*.)

Ragoûts of small Roots. — Ragoûts de petites Racines

Prepare small roots as is directed in the article for garnitures, &c.; let them reduce to glaze; moisten them with two or three spoonfuls of *espagnole* and one of *consommé*; let them cook; skim, and let them reduce; finish with about the size of a nut of butter, and a little sugar; toss, and if properly seasoned, serve. If there is no *espagnole*, make a little *roux* and moisten with *bouillon* or *consommé*; add a bunch of sweet herbs; cook and strain the sauce; add the roots; let them simmer; reduce and finish as above.

Ragout of small Onions. — Ragout aux petits Oignons.

Follow exactly the abovereceipt.

Ragoût à la Macédoine.

(See *Macédoine blanche ou rousse*, at the article *Entremets*.)

Ragoût à la Godiveau.

Put enough of *espagnole* into a stew-pan for the *ragoût*, with a sufficient quantity of *andouillettes de godiveau*; add prepared mushrooms, as for garnishing, and artichoke bottoms cut in four or eight pieces; finish the cooking; skim and reduce it; put in the juice of a lemon or a little verjuice, and serve, either to garnish a tart or a hot *pâté*, or any other *ragoût*; slices of sweetbread may be added, crawfish, fowls' livers, or pinions to augment it.

BEEF.

Rump of Beef.—*Bœuf Bouilli Ordinaire.*

Take a rump or part of a rump of beef; bone it, and bind it properly; put it into a pot as for the *grand bouillon*; when cooked, serve it with green parsley in branches, or *sauce hachée* or garnish with onions and roots or other vegetables: if it is served with glazed onions, take a sufficient quantity rather large; after peeling and dressing them nicely, take off the first skin carefully, not to hurt the next; butter very well the bottom of a saucepan; strew a little sugar over it; put in the onions with the heads down that they may be covered; moisten them with a little *bouillon*, that it may only cover half of the onions; put them upon a good fire; when they boil, draw them to the side; cook them and put fire over; attend to them, and when nearly done, put them on a brisk fire; take off the cover and reduce them, that they may fall to a glaze of a fine colour; before arranging them round the beef by means of a fork, roll them in the glaze; put a little *bouillon* into the stewpan to detach the glaze, which must be poured over the beef after the skin has been taken off, and that the fat has been arranged upon such places where there is none; serve.

Beef and Cabbage.—Bœuf garnie de Choux.

Let two or three cabbages be taken ; wash, blanch, and refresh them ; tie them and put them into a pot ; there is a braise or some good stock, use it ; add roots, two or three onions, one stuck with three cloves, a clove of garlic, a bay-leaf and thyme ; and the cabbage may be well nourished, put in a tle of the top pot ; let them simmer three quarters of an hour ; drain them upon a cloth ; press them to take out the fat, in giving them the form of roll of paste ; put them round the beef, and pour over the whole a reduced *espagnole*.

Piece de Bœuf au Pain Perdue.

If there is not a rump of beef take a loin ; take the under fillet, it will serve for an *entrée* ; bone the n ; roll and tie it, and proceed as for *bœuf à l'orange* ; when done, cut some crumb of bread into apes ; beat three eggs as for an *omelet* ; season with salt and a little cream ; dip in the bread, and fry it a e brown carefully on both sides : drain it upon a cloth ; drain and untie the beef ; dress it upon the dish, and garnish it with the bread ; and pour either *espagnole* or a sauce *hachée* over it.

Scarlet Beef.—Bœuf à l'Ecarlate.

Take the whole or a part of a rump of beef ; hang for three or four days ; bone and lard it with large d ; season the lard with minced parsley and young onions, pepper, and fine spiceries ; rub it with fine t pounded and sifted, in which an ounce or two of rified saltpetre has been mixed ; put the beef in earthen vessel with a handful of juniper berries,yme, basil, some young onions, two cloves of clic, three or four cloves, and some slices of ion ; cover it ; putting some folds of cloth between to prevent the air from penetrating ; leave it ht days ; then turn and cover it with the same re, and leave it three or four days more ; take it t and drain it ; put it in a pot with water seasoned th carrots, onions, and a bunch of sweet herbs ; let boil ; and, when it boils strong, put in the beef

wrapt in a cloth, which must be bound with pack-thread ; let it cook four hours, constantly ; take it up and put it into a vessel of the same form ; pour over it the seasoning in which it was cooked ; when cold serve it on a napkin as a ham garnished with parsley : if served hot, dish it in a strong beef stock.

Rump of Beef in Jelly.—*Culotte de Bœuf à la Gelée ou à la Royale.*

Take a rump or part of its bone, and lard it with great lard, as in the foregoing article ; season it in the same manner ; wrap and tie it in a cloth ; put it in a braising pot, after it has been dressed with the bones, five or six carrots, four onions, two cloves of garlic, a bunch of parsley and young onions, two bay-leaves, a knuckle of veal, a glass of white wine, salt, and two or three ladlefuls of *bouillon* ; make it boil upon a good fire ; cover it with three covers of buttered white paper ; cover it and let it cook slowly, with fire under and over it nearly four hours ; when done, take it off ; let it cool in the cloth ; run the juice through a cloth, which must be previously wetted, that the fat may not go through ; let it cool ; beat with a fork two whites of eggs with a little water ; put it into the juice still warm ; shake it ; put it upon the fire till it is near boiling ; take it off, and lay over it some hot cinders ; leave it a quarter of an hour ; when the sauce becomes limpid, run it through a wet cloth : let it cool, to know if too thick or too thin ; if it should happen to be too thick, put in a little *bouillon* ; if too thin, put it again upon the fire, adding a knuckle of veal ; and clarify as before.

If not enough ambred, put in a little beef-juice ; but if it is to be decorated with different colours, such as red and green, use a few drops of the infusion of cochineal for the former, and for the green the juice of spinage ; be equally careful to put it in by drops, as it is more beautiful when the colours are

ight. Run the different jellies into dishes that they may be cut out the thickness of an inch at least, of different shapes, that it may be elegantly garnished ; unbind the beef and take off the outer skin nicely ; pare, and dish it ; garnish it with the jellies, and make a complete circle round the dish, disposing the different colours with taste, and serve.

Round of Beef.—*Rosbif, Rond-bif, ou Corne-bif.*

Take a round of beef, of such a size as is necessary, and as fat as possible ; dry and pound three or four pounds of salt, put it through a search, and mix fine pices and aromatics in powder ; rub the beef extremely well all over with it, and put it into an earthen vessel as near as possible of the shape and size, and strew over it all the seasoning that has been left ; cover it closely over with some folds of cloth, and tie it round the vessel to exclude the air ; put it in a cool place ; leave it four days, then turn it, which must be continued for eight or ten days ; when it is to be used take it out, drain it, and tie it into a proper shape ; put upon the fire a round pot that will contain the beef easily ; put in water, carrots, turnips, onions, four cloves, four bay leaves ; let them boil, and put in the beef ; let it be put upon a turbot drainer, that it may be taken out without breaking or piercing it ; let it boil three hours, dish it and garnish it with the vegetables with which it has been cooked ; serve it with two sauces in boats ; one of butter, and the other with beef-juice. Brocoli may be served also. (See *Choux Brocolis*, Article *Entremets*). It may again be served cold with English mustard and pickled cucumbers.

Smoked or Hung Beef.—*Bœuf fumé ou de Hambourg.*

Employ the same manner as above, adding salt-petre, juniper berries, and other aromatics ; after twelve days skewer it, leave it to drain a whole day, and put it in the smoke for seven or eight days, taking care to turn it every four days, that it may be equally smoked ; cook it exactly as the round. it may be

dished upon sour crout ; and garnished with sausages, cervelas, and *petit lard*, or simply with a sauce.

Roasted Sirloin.—*Aloyau à la Broche.*

Take such a sized sirloin as is necessary ; let the large bones be sawn off, lay it in a vessel, strew fine salt over it, and sprinkle it with olive oil, adding slices of onion and bay leaves ; leave it, if practicable, two or three days, turning it two or three times a day ; when it is to be laid down, spit it nicely, rolling the flank part under to show the fat, which must be slightly pared, it makes the piece look better ; cover it with strong paper, and put it down to a brisk fire, to concentrate the juice, taking care that it is neither over nor under done ; and serve with *sauce hachée* in a separate dish.

Sirloin.—*Aloyau à la Godart.*

Chop off part of the chine bones of the sirloin ; lard it with large lard, season it as *bœuf à l'écarlate* ; dress and tie it into a proper form ; put it into a braising pot with a bunch of sweet herbs, onions, and carrots sufficient, moisten with good *bouillon*, half a bottle of Madeira, half a bottle of Champagne, salt, and pepper, let it cook upon a slow fire in such a manner that the stock may become glaze : take it out, and serve with the following *ragoût* : — put four large spoonfuls of *Espagnole* into a stewpan, add to it the stock that the beef has been cooked in, when it has been skimmed and strained ; cut some veal sweetbreads in slices, mushrooms, artichoke bottoms in quarters, combs and kidneys of cocks, and small eggs ; cook and skim this *ragoût*, and serve the beef with it ; there may be added at pleasure larded and glazed sweetbreads, small pigeons *à la gautier*, whole truffles, *quenelles*, six or eight nice craw-fish, some whole artichoke bottoms, and serve.

Braised Beef.—*Noix de Bœuf braisée.*

Take a *noix* of beef, covered with the skin, lard it with large lard, season it *à l'écarlate*, arrange and tie it, put it into a stewpan with carrots, a bunch of

sweet herbs, a clove of garlic, two cloves, salt, a ladleful of *bouillon*, and a glass of white wine; when half done put in six or eight white onions; put fire over and under; when it is cooked take a little of the stock and reduce it, to glaze the beef and onions; dish it and garnish it with the carrots and onions; glaze the whole, put the remainder of the stock into the glaze, and sauce the beef with it.

Ribs of Beef with Roots.—*Côtes de Bœuf couvertes aux Racines.*

Take the covered ribs and lard them with large lard; do them in the same braise* as the foregoing article; cut a sufficient quantity of carrots to cover the beef, blanch them, cook them in a stewpan with some of the stock of the beef; let them glaze; take a spoonful of flour and a little butter; make a *roux*, moisten it; when it is very white put in the stock of the beef and cook it; skim and put it through a sear over the carrots; put the whole upon the fire with the size of a nut of sugar and a pat of butter; toss all well together that the butter may be perfectly incorporated; pour it over the beef, and serve.

The Ribs under the Shoulder.—*Entre-côte de Bœuf.*

The *entre-côte* lies under the shoulder blade; the best part is that which is nearest the covered ribs, they require to be kept to tender them, the fatter they are the more delicate. Take out the nerves, cut them the breadth of two fingers, flatten them, powder them lightly with salt, put them on a grid-iron over a brisk fire, turn them often till they are done, and serve them with a sauce (*hachées*), or put a bit of butter on a dish, lay them over it, and turn them, adding a little lemon or verjuice.

Fillet of Beef.—*Filet de Bœuf, Piqué à la Broche.*

Take a nice fillet, from which must be taken the fibrous skin, and any other small nerves, without hurting the appearance of the beef; pare and cut

* To *braize*, signifies to cook meats with vegetables and other ingredients, which, though always of that nature, vary according to the meats.

out the points, and let it have only the thickness of two fingers; lard it equally all over. [A long description is here given how to lard a thing which can hardly be done without practice, and what every tolerable cook is equal to.] Put it, after it is larded, into a *marinade* or pickle, by pouring over it a little olive-oil, salt, pepper, sliced onions, and bay leaves; after it has been sufficiently marinaded, spit it, which may be done in various ways, in the form of a serpent, gimblet, or horse shoe; let it be done before a brisk fire, and serve it with a sauce (*hachée* or *poivrade*.)

Fillet of Beef with Madeira.—*Filet de Bœuf au Vin de Madère.*

Take a nice fat fillet of beef, lard and prepare it as is directed for *filet de bœuf à la broche*; cover a stewpan with carrots, onions, and a bunch of sweet herbs, and put slices of bacon round it; put the fillet upon the vegetables, after they have been strewed with a quarter of a pound of rasped lard; having made the fillet into the form of a gimblet, put in half a bottle of Madeira, as much stock, a little salt, and let it boil upon a good fire; then cover with two or three rounds of buttered paper; cover it, and put hot coals over it, lessen the fire under that it may only simmer. When done, or nearly so, put the greatest part of its seasoning through a gauze search, returning what does not go through it into the wells of the fillet to nourish it, and keep it moist; put what has run through the search into a stewpan with a large spoonful of *espagnole*, let it reduce to the consistence of half glaze; drain the fillet, glaze it, and dress it upon a dish. Finish with a bit of butter; season it, and put it into the wells of the fillet, serve.

Fillet of the Loin with Cucumbers.—*Filet d'Aloyau aux Concombres.*

Follow the above directions without using Madeira, put in its stead a glass of white wine and a little more soup or stock, and do it in the same manner; mix a part of the stock and a spoonful of *Espagnole*; reduce,

skim, and put in the prepared cucumbers. (See *Ragoût de Concombres*.)

Fillet of Beef with Endive.—*Filet de Bœuf à la Chicorée.*

The same as the preceding article, except that there is put in the wells, or under, a good reduced endive sauce (*au blanc* or *au roux*.)

Fillet of Beef with Love Apple Sauce.—*Filet de Bœuf à la Sauce Tomate.*

The same as the above, or roasted, with a tomato sauce, (see article Tomato Sauce).

Fillet of Beef in their Juice.—*Filets de Bœuf Sautés dans leur Glace.*

Take off the large end and joint; cut the slices half an inch thick; if the fillet is large it may be cut into four or fewer slices; if not, flatten them, cut them with a paste cutter the size of the hollow of the hand dip them in clarified butter; arrange them in a flat stew pan; put them upon a brisk fire, and turn them often that they may not lose their juice; when nearly done drain off the butter, and replace it with a little reduced stock; turn them often, pressing them down, that they may glaze and take the flavour; when they are properly glazed, put them upon a dish in the form of a *miroton*; put into the sauce a spoonful of *consomme*, to detach the glaze, finish with a bit of butter and pour it over the fillets.

Potatoes turned whilst raw, the size of small onions, which may be done in butter till they have a fine colour, and put into the *miroton*; tomato sauce, *chicorée*, or turned small turnips may be used, but potatoes appear preferable.

Beef Stakes.—*Bistek.*

Choose the middle of the fillet of beef, preserving the fat, and picking out the sinews; cut it an inch and half thick; flatten them, and reduce to half an inch; put them upon a gridiron over a brisk fire, turning them constantly to preserve the juice; they require only three minutes to do if the fire is proper;

put a bit of butter in a dish, on which lay the steaks, and turn them on it; garnish with potatoes cooked in butter or water, serve.

Hotch-potch of Ox Tail. — Queue de Bœuf en Hotche-pot.

Cut an ox tail by the joints; degorge it well and blanch it; cover the bottom of a saucepan with paring of butcher's meat, put in the tail; add onions, carrots, a seasoned bunch of sweet herbs, a bay leaf, a clove of garlic, thyme, basil, and two cloves; moisten well, but do not cover the meat with soup; cover with slices of bacon; make it boil; cover it with a round of paper, and put it upon a moderate fire, with fire over it; let it simmer four or five hours; when done enough it will come from the bone, drain and serve it with a *ragout* of roots, (see Article *cotes de bœuf aux racines*.)

If there is no sauce, make a little *roux* with the size of an egg of butter, and what flour the butter will take; when melted, put it upon a slow fire; stir it to prevent its burning; strain the stock, and mix the *roux* with it; when enough run it again through a search; observe that in this case roots must be previously prepared, as directed for *côtes de bœuf*; put the roots into the sauce, that they may take a good taste; let them boil, adding a bit of sugar, and finish with a bit of butter; dress the tail as high as possible in the middle of the dish, and sauce it.

Ox Tail with Pease. — Queue à la purée de pois, Lentilles, &c.

Prepare the tail as in the foregoing article; and make the *purée* as those for potage; finish with a bit of butter; if there is no sauce to thicken it, take some of the stock the tail has been done in, reduce it, skim, and put in a bit of sugar, salt it properly, and finish with a bit of butter; drain and arrange it upon the dish, pour the *purée* over, and serve.

Smoked Tongues — Langue Fumée.

Take the tongues, cut out the throats, and put them to degorge three hours in water; scrape them;

let them drain ; rub them with fine salt and a sufficient quantity of salt-petre ; put the tongues in layers in an earthen dish, strewing between them bay leaves, sweet basil, thyme, juniper berries, parsley, young onions, some cloves of garlic, shalots, and cloves ; cover the vessel in such a manner as to exclude the air ; leave them eight days ; then tie them by the points to a long pole, and put them into the chimney till they are dry ; when they are used let them be washed, scraped, and cooked in a good seasoning. (*Petit salé*) may be made in the same way or put into the same pickle.

Hung Beef Tongues.—*Langue de Bœuf Fourrée.*

Prepare the tongues, and clean some ox's great puddings, which must be left some hours in water with aromatic herbs ; put the tongues into them, and tie them at the ends ; have a brine made of salt, a little saltpetre, mace, cloves, ginger, long pepper, bay leaves, thyme, sweet basil, juniper berries, and coriander ; boil this pickle half an hour upon a slow fire ; pass it through a search, and let it repose ; pour it off clear ; put the tongues well covered in it twelve days ; take them out and dry them in the chimney ; aromatic herbs may be burned under them : these tongues are to be cooked in a braise.

Braised Tongue.—*Langue de Bœuf à la Braise.*

Cut off the throat from an ox's tongue ; let it degorge some hours at least ; take it out, scrape and clean it perfectly ; blanch it in a boiler or pot ; take it out upon a cloth, skin it, and lard it with great lard, that has been seasoned with salt, pepper, fine spices, parsley and young onions ; cook it in a pot with onions and carrots, moisten with good stock, and a glass of white wine ; put in the parings of butchers' meat, fowl, or game, to give it a taste ; let it boil ; put it upon a moderate fire, cover it with paper and put fire over ; let it simmer four hours and a half, dish and garnish it with the roots that have been cooked with it ; pass the stock through a gauze search, add two spoonfuls of *espagnole* ; sauce the tongue with it, and serve.

Tongue with Parmesan.—*Langue de Bœuf, à l'Italienne ou au Parmesan.*

Prepare and cook an ox's tongue in a braise; let it cool; cut it in very thin slices; put rasped *Parmesan* in a deep dish, and lay the slices of tongue over it; continue doing so till three or four beds have been made, alternately of tongue and cheese; sprinkle every layer with a little of the stock the tongue was braised in, and finish it with a covering of cheese, which must be basted with melted butter; put it into the oven, and when the cheese is of a fine colour, serve.

Beef Palates.—*Palais de Bœuf au Gratin.*

Put two or three palates of beef upon the gridiron, on the skinny side, on a hot fire, let them grill till the skin will come easily off, with a knife; scrape it well where the skin has come off, that nothing may be left; take off the point and what attaches to the throat, and the black that runs down the middle, without taking too much; degorge and blanch them; cook them in a blanc as is directed at the (article *Tête de veau en Tortue*,) three or four hours; drain them and let them cool a little; cut them open as bacon is sliced; cover them with cooked forced meat the same thickness; roll them up, dress them nicely at both ends, making them equal; cover the bottom of the dish the thickness of a finger with forced meat; range the little *cannelons* upon their ends round upon the forced meat, it must have the appearance of the base of a tower; cover it with thin slices of bacon, and fill the well with a bit of crumb of bread, to keep the *cannelons* in their position; melt some butter and glaze them; sift crumbs of bread over; put them into the oven, and give them a fine colour; take out the bread and the bacon; drain off the butter; put a nice *Italienne* into the well, and serve.

Another way.—*Palais de Bœuf à la Italienne.*

Prepare five or six ox palates; braise them as above, cut them in scollops, small squares, or in rounds, the size of half-a-crown; put into a stew-

pan five or six large spoonfuls of (*Italienne rousse*), which must be reduced to two-thirds; put in the palates, and let them simmer a little; toss them; put in a little lemon juice, and serve.

Palates another way.—*Palais de Bœuf à la Poulette.*

Prepare as above the same quantity of palates; cut them round or in slices; put them into a stew-pan with three large spoonfuls of *velouté*; let them simmer; make a thickening with two yolks of eggs, mix them with a little milk or cream; take the palates from the fire, put in the thickening, and set them on the fire, shaking them continually; put in a little bit of butter, lemon, or verjuice, and minced parsley. The dish may be garnished with fried corks of bread.

Palates another way.—*Palais de Bœuf à la Ravigote.*

When cut in shapes as above, toss them in a cold or hot *ravigote* sauce, (see that article), and serve.

Palates another way.—*Croquettes de Palais de Bœuf.*

Cook three palates in a blanc, cut them as above, as also mushrooms and truffles; reduce four spoonfuls of *Espagnole* or *velouté* to half glaze, put in the ingredients with minced parsley; take it off the fire; thicken with two yolks of eggs and the size of a walnut of butter; put it into a dish, spread it with the blade of a knife, leaving it pretty thick; when the *salpicon* is cold, cut it in equal squares, give it any form, cutlets, cannelons, pears, or little balls; beat three eggs, put in a little fine salt, dip them all in one after another, roll them in crumbs of bread, in keeping the form that has been given them; put them on a dish; put the crumbs of bread again through a search; dip a second time the *croquettes* into the egg, pass them again; powder the dish with crumbs, put them upon it, and cover them with crumbs, that they may not dry; when ready to serve, take them out of the crumbs, put them upon a *couvercle*, place it upon the fire, and turn the *croquettes* at one time, that they may have the same colour; take them off, drain and dish them upon fried parsley,

with which the *croquettes* are also to be covered, and serve.

Palates another way.—Palais de Bœuf en Cracovie.

Prepare three palates as in the foregoing articles : cut each into four pieces, then slice or split each piece into two, which will give twenty-four pieces ; have a calf's udder blanched in water, or cooked in the pot ; cut it in thin slices like the palates, have also a *salpicon* as is made for the *croquettes* ; spread the thickness of an inch of it upon the palates, roll them, and wrap each in a slice of udder ; fry them as the *croquettes*, or dip them into (*pâte à frire*) ; fry, dish, and serve as the *croquettes*.

Palates another way.—Palais de Bœuf à la Lyonnaise.

Let four or five palates be cooked in a blanc ; fry five or six onions in slices, let them have a fine colour ; when cooked moisten them with a spoonful or two of *espagnole* ; if there is none, dust in a little flour, and add some broth ; cook altogether ; cut the palates into squares or fillets, put them into the sauce with a little salt, pepper, and a little mustard.

Tripe.—Gras-double.

Take the thickest and fattest part of the tripe, put it into warm water, scrape it well, and take off the spongy part ; then throw it into a quantity of hot water, let it boil, and clean it enough ; rub it with a lemon, make it as white as possible ; cook it in a blanc seven or eight hours ; then cut it in lozenges, or fillets. If to be served *à la poulette* (see that article), and if *à la Italienne* (see that article).

VEAL

Ought rather to be of a greenish colour than red, very fat, the bones well covered, and the kidneys large and fat.

Calf's Head. — Tête de Veau au naturel, ou à la Bourgeoise.

Choose a very white head; take out the bones of the under jaws, and those of the nose as far as the eyes, without hurting the form of the head; take out the tongue without cutting it; put it to degorge in a great quantity of water; blanch it, dress, singe, and rub it with lemon; cook it in a blanc, (see *blanc*, p. 26.), wrap it in a cloth, boil, and leave it to simmer two or three hours; when ready to serve, drain it. After having skinned the tongue, prepare the brains; dress and serve with a sauce (*au pauvre homme*.) (See that article.)

Stuffed Calf's Head. — Tête de Veau farcie.

Take a nice calf's head, and prepare it as above, only keep the eyes attached to the skin; put it to degorge; also the tongue, from which the throat must be taken; make a farce with a pound of veal, and a pound and a half of beef kidney suet; mince them separately; pound the veal; add the suet, and pound altogether; add a sufficient quantity of crumb, which must have been steeped in cream, and afterwards dried; fine herbs, minced and done in butter; such as mushrooms, parsley, and young onions, which must be cooled before they are mixed with the farce; season with salt, fine spices, and pepper; pound altogether; moisten this farce with a little water from time to time, and three or four eggs one after the other; if too firm a little water may be added; drain and wipe the head; if necessary singe it; spread the farce about two inches ~~thick~~ upon the head; then put on it a cold *salpicon*, of which the dices are larger than for *croquettes*; skin, and put in the tongue in its place; cover the *salpicon* with the farce; then form and sew up the head; cover the throat with slices of bacon, or a bit of the skin of veal; bind it close up in a cloth, take care of laying the ears properly to keep it in form; put into a pot some parings of butcher's meat, salt, onions, carrots, two bay-leaves, two cloves of garlic, two cloves, a

bottle and half of good white wine, some braise or good soup; leave it to cook two or three hours, which must be constant; drain it, and serve it with the following *ragoût*.

Put into a saucepan two large spoonfuls of *Espagnole*, and some white wine; reduce it; put in six or eight *quenelles* of the same farce, which have been poached in soup, add some small mushrooms, artichoke bottoms, slices of veal, and sweetbreads; let the whole simmer, skim, dish, put the *ragoût* round it, and garnish with craw-fish, glazed larded sweetbreads, or truffles, and serve. It may also be served with the *ragoût en tortue*.

Calf's Head another way.—*Tête de Veau en Tortue*.

Prepare a calf's head as above, cut it in two; singe it; rub it with lemon, and cook it in a blanc; when cooked cut it in twelve pieces; dress these pieces on a dish, lay over it the tongue, which must be grilled; with crumbs of bread, of a fine colour (*à la Anglaise*;) add the brains after having divided them into five or six parts, cooked in *marinade* and fried in *pâte à frire*, sauce it with *ragoût en tortue*, garnish it with six poached eggs, twelve fine truffles, twelve craw-fish, and larded sweetbreads, and serve.

Stuffed Calves' Ears.—*Oreilles de Veau farcie*.

Clean, singe, and cook in a blanc the calves' ears necessary, let them cool, and stuff them with *farce cuite* (see that article); unite the farce with the blade of the knife; beat some eggs; dip the ears into them, then into crumbs of bread; dip them into the eggs and crumbs a second time; put them into a dish, and cover them with the remains of the crumbs; when ready to serve, take them out and fry them; take care that the frying pan is not too hot, as the ears do not require much colour, and also that the farce may have time to cook; dish with the points up, with a little fried parsley over, and serve.

Fried Calves' Ears.—*Oreilles de Veau en Marinade*.

Cook five calves' ears in a blanc; cut them length-

ways in four pieces; put them into vinegar, large pepper, and salt, dip them into *pâte à frire*, which ought to be very light (see the art.); fry them of an equal colour, turn them; let them be done upon a quick fire; when they are of a fine colour take them off, and drain them; dish them nicely with a crown of fried parsley, and serve.

Calves' Ears another way. — Oreilles de Veau à la Italienne.

Prepare seven or eight ears, and cook them as above; cover the bottom of a stewpan with slices of lard; put in the ears with a bunch of parsley and young onions, and some slices of lemon; moisten with stock, and half a glass of white wine; cover the whole with slices of bacon; put over a round of buttered paper; let them cook an hour and half; drain, wipe, and cut off the points; serve them under an Italian sauce. (See that article.)

Calves' Ears another way. — Oreilles de Veau à la Ravigote.

Prepare the ears as directed above; they ought to be very white; when ready to serve cut the points and slit the horny part; serve them upon a *ravigote*, cold or hot.

Tongues.

Calves' tongues are served in the same manner as those of beef.

Calves' Feet. — Pieds de Veau.

Calves' feet are cooked in the same manner as the heads, and are eaten* (*au naturel, en marinade, or à la ravigote*); they are at enmity with fat sauces.

Calves' Brains. — Cervelles de Veau à l'Allemande.

Wash three calves' brains, take off the skin and fibres without breaking them; let them degorge in a sufficient quantity of water; change and pick out any fibres that may have escaped; have ready a

* *Au naturel* signifies plain boiled; *marinade* is the French manner of pickling, which is excellent; and *ravigote* is a sauce.

stewpan with boiling water, a little salt, and a glass of white vinegar; put in the brains, and let them blanch a quarter of an hour; cover a stewpan with slices of bacon, put in the brains, moisten with a glass of white wine and two of stock; add a bunch of parsley and young onions, well seasoned, some slices of lemon, taking off the peel and seeds; cover with slices of bacon and a round of paper; put them on a *paillasse* three-quarters of an hour; dish, and cover with sauce *à l'Italienne*.

Calves' Brains.—*Cervelles de Veau en Matelote.*

Cook the quantity necessary, as above; dish and garnish with craw-fish and bread cut into peacocks' tails, fried nicely; sauce them (*à la matelote*), and serve.

Fried Calves' Brains.—*Cervelles en Marinade.*

Prepare the brains as above; divide them into five pieces; put them into a *marinade* that has been run through a search; make a light *pâte à frire*; dip in it the pieces, and drain them; fry them of a fine colour; drain; dish with a little fried parsley on the top, and serve.

Brains with Pease Sauce.—*Cervelles de Veau à la Purée de Pois.*

Prepare as above; when ready to serve, drain and *masque** them with a *purée de pois*.

Brains in Black Butter.—*Cervelles de Veau au Beurre Noir.*

Prepare in the same manner as for the *Allemande*, when ready to serve drain, dish, and sauce with *beurre noir* prepared in the following manner:

Put half a pound of butter into a devil†; brown it without burning, which is avoided by shaking; when sufficiently black, skim it, pour it off clear, wipe the pan, put into it a large spoonful of vinegar and a little salt; let it warm; put in the black butter

* *Masque* is to cover.

† A short-handed fryingpan.

and shake it; sauce the brains with it; garnish with fried parsley, and serve.

Brains another Way.—*Cervelles de Veaux à la Ravigote.*

Prepare in the same manner as above; serve with any of the *ravigote* sauces; they may be garnished with small onions cooked in *consommé*.

Calf's Liver.—*Foie de Veaux à la Poêle.*

Take a very white, or otherwise a very fat calf's liver, cut it into slices of the thickness of a crown-piece; put into a frying pan a bit of butter, set it on a good fire, and shake it often; when the liver is firm, dust it with a little flour; shake it; and give the flour time to cook; strew over it hashed parsley and some young onions, or shalots; season with salt and large pepper; moisten it with half a bottle of red wine; shake it well over the fire, without letting it boil, as it would harden the liver; if the sauce is too thick put in a little stock, and finish it with some lemon or verjuice if agreeable, and serve.

Larded Liver.—*Foie de Veau à la Bourgeoise, ou à l'Etouffade.*

Lard the liver with large lard across*, that has been seasoned with salt, pepper, fine spices, basil, and thyme in powder, with parsley and young onions minced; cover a stewpan with slices of lard, onions, and carrots, two cloves, a bay leaf, a clove of garlic, some parings of veal, half a bottle of white wine, and some stock; let it boil, skim it, cover with slices of bacon, and a round of paper put on a cover, and lute it; put it an hour and quarter upon a *palliasse* with fire over and under; when done, pass some of the seasoning through a gauze search, put it on the fire with a piece of butter rubbed in flour to thicken it; let it reduce; if liked, a little butter of anchovies may be added; *masque*, and serve.

* The lard ought to be well rolled in this seasoning.

Calf's Liver with Italian Sauce. — Foie de Veau à l'Italienne.

Take a nice white liver, cut it in slices an inch thick; make them all of the same size, cutting them into the form of a fan; dredge them with flour; put some good oil into a frying pan, put in the liver, and shake over a little salt; set it on a good fire; when cooked, which will be known by cutting it, dish it, *en cordon*; sauce it with a good *Italienne rousse* to which the juice of a lemon has been added, and serve.

Calf's Liver roasted. — Foie de Veau à la Broche.

Choose a fine white liver, lard with large lard the under side, which must be seasoned as that for *etouffade*; put it on an earthen dish, with some sprigs of parsley, young onions cut in pieces, two bay leaves, and a little thyme; strew over a little salt, sprinkle with salad oil, and leave it to pickle; when it is spitted, care must be taken to fix it properly by small skewers, that it may not turn; then wrap it in buttered paper, which must be tied to the spit, baste and cook it an hour and quarter, but that depends upon the size and the fire employed: when ready to serve, glaze, and put it upon a good *poivrade*.

Calf's Lights. — Mou de Veau à la Poulette.

Take a very white calf's lights, cut it in large dices; degorge it by changing the water often; clear it entirely of the blood, put it to blanch in cold water, and give it a boil; refresh, drain, and put it in a stewpan with a bit of butter; let it come without browning; dredge a little flour over it; turn and moisten it by little and little with stock, stirring it continually; season with salt, pepper, parsley, a bay leaf, a clove, and a clove of garlic; let it boil upon a brisk fire, always shaking it, that the flour may keep suspended; when three-fourths done, put in small onions and mushrooms; if the sauce is still too thin, put the greatest part into another stewpan and reduce it; then thicken with two yolks of eggs; add a little minced parsley, and lemon or verjuice, and serve.

Calf's Lights in Brown Sauce.—*Mou de Veau au Roux.*

Prepare as above, but instead of putting it into butter put it into a *roux*, moisten and season as above; when three quarters cooked, put in young onions and mushrooms; reduce it, and when it has attained a fine colour *rousse*, finish with lemon or verjuice, and serve.

Veal Fraise.—*Fraise de Veau.*

Take a very fat white paunch, clean, prepare, degorge, and blanch it well; refresh and cook it in a blanc; when enough drain it, and serve it with a sauce (*au pauvre homme*) in a sauce-boat.

Veal Fraise.—*Fraise de Veau à la Brisac.*

When cooked as above, cut it in equal pieces, put it in a highly seasoned and well reduced *Italienne*; it being insipid of itself, when ready to serve heighten it by lemon juice, a little oil, and rasped garlic.

Veal Sweetbreads.—*Ris de Veau à la Dauphine.*

Take five sweetbreads, cut off the throats, degorge them by changing the water often that they may be very white, give them a slight blanch to make them firm enough to lard, put one over another; dress them into a stewpan with some parings of veal, onions, and carrots, and line the sides with bacon; put in the sweetbreads; moisten with *consommé*, and take care the bacon does not swim; cover with buttered paper; let them boil, put them on a *paillasse* with fire over, let it be strong enough to give them a fine colour; let them cook about three quarters of an hour; drain, glaze, and put them upon a good white endive sauce; four large crusts of fried bread may be added; if there is no glaze, some of the stock of the sweetbreads may be reduced, and passed through a gauze search.

Sweetbreads with Espagnole Sauce.—*Ris de Veau à l'Espagnole.*

Prepare, blanch, lard, and cook, as in the above article; put their stock into a stewpan, and reduce it nearly to glaze; put in the sweetbreads till it is com-

plete, turn them lightly upon the larded side, dish them, put into the stewpan a large spoonful of *espagnole*, detach the glaze, sauce the sweetbreads, and serve.

Hatelets de ris de Veau.

Prepare and cook the sweetbreads as above without larding; let them cool, and cut them in slices half an inch thick; cut a veal's tongue into slices of the same size, truffles done in butter, and boiled *petit lard*; have sauce *aux hatelets* very hot, and put in altogether; mix them well and let them cool, then thread them, mixed upon small skewers; pare them that they may be perfectly square; fill up every void, cover them with the sauce, and dip them into crumbs of bread in holding them by the ends, then into an omelet, and again into the crumbs; keep them square; when ready to serve put them upon a grill over a slow fire to give them time without too much colour; grill on all sides till a fine colour, and serve.

Sweetbreads in Cases.—Ris de Veau en Caisse.

Prepare and cut the sweetbreads in slices, put them with a bit of butter, parsley, small onions, mushrooms, salt, and large pepper, (the herbs must be minced very fine,) into a stewpan; let them simmer; have a paper case, the outside must be oiled, either round or square; put into the bottoms an inch of *farce cuite*; put the case upon a grill or the cover of a tartpan that the *farce* may not burn; the case ought to have a yellow tint; put in the sweetbreads and fine herbs; sauce with a good *espagnole* reduced, some lemon juice, and serve.

Sweetbreads in Jelly.—Petit Aspic de Ris de Veau.

Cook those sweetbreads more than for the *hatelets*, cut them in the same manner; and thread them upon small silver skewers; make them square; they may be mixed with truffles; have moulds of silver, or white iron, which will admit easily the *hatelets* garnished; run into these moulds a warm *aspic*, about the thickness of two crowns, and let them cool; any

device may be made on these moulds, with truffles, gherkins, hard white of eggs, anchovies, or leaves of blanched tarragon; when that is done, put in the *hutelets*, put in the sweetbreads lightly above, but more firm in the middle, then pour in the *aspic* softly, till the moulds are filled; let them take, if necessary put them into ice; when ready to serve, dip the moulds in hot water; turn them, but do not take off the moulds till they are arranged upon the dish.

If there is no *aspic*, put more veal into the saucepan, with the sweetbreads; clarify, and make an *aspic* of that stock.

Sweetbreads another way.——Ris de Veau à la Poulette.

Cook sweetbreads as directed above; put the necessary *velouté* into a stewpan; cut them in slices, do not do them too much; put them into the *velouté*, with mushrooms, already prepared (*sauce aux Champignons*); let it reduce, and thicken with two or three yolks of eggs; put in a little blanched minced parsley, a little butter, lemon juice may be added, and serve.

Calves' Tail with Peas.——Queues de Veaux aux petit Pois.

Take some calves' tails, cut them through at the joints, and make a *petit roux*; when it is of a fine colour, put in the tails, turn them in it; the fire must be moderate, otherwise the *roux* may burn; when sufficiently come, moisten with stock; take care that the sauce is not too thick; season with salt, a bunch of parsley, and young onions, a clove, and a bay leaf; let them simmer till half done; take out the onions and cloves, put in a sufficient quantity of peas for the *ragoût*; let them simmer, till the peas are enough; take out the bunch of sweetherbs, shake the *ragout*, let it boil, skim and serve.

Calves' Tails with Poulette Sauce.——Queues de Veaux à la Poulette.

Prepare the tails as above, degorge them in warm water; blanch, and put them in a stewpan, with a bit

of butter ; season with parsley, and young onions, half a clove of garlic, a bay leaf, and some onions ; put the whole upon the fire, but do not let them brown ; dredge them with a little flour, shake, and moisten with soup, add salt and pepper ; in cooking, stir or shake them often, that they may not stick ; take out the sweetbreads and onions, thicken (see *liaison*), put in a little blanched minced parsley, with vinegar, or lemon juice, and serve.

Loin of Veal.—Longe de Veau.

When a large *entree* is required, the flank part ought to be rolled under, and the large ends of the bones chopped off, to make it as square and well-shaped as possible, and when properly spitted, wrap it up in several folds of white paper, and butter the outermost : the size of the piece, and the fire employed, must regulate the time it will take to cook.

Fillet of Veal and its uses.—Cuissot de Veau, et la manières d'en tirer parti.

Take a fillet of veal, and being accustomed to handle it, it will be perceived that it is formed of three distinct muscles, which the French name *noix*, because they are separated, and not in a general mass ; the one in the inside is called the *noix*, (and it is necessary to preserve its name, as there is no suitable term for it in English ;) this *noix* is the fattest and most tender part of the fillet ; the cook once understanding what is pointed out, will find the means of separating it from the other : the second is the *sous noix*, that is what lays farther down, or under ; the third *noix* is that called the *noix pâtissier*, which is close to the tail.

The *noix* makes an *entree*, or a first course dish, the *sous noix* makes the *farce cuite*, that is to say, forced meats ; and the *noix pâtissier*, the *godiveau*, or *velouté*, which is also sauce *tournée* ; and all that remains when broken, and cut up, may be made into an *Espagnole*.

Noix of Veal.—Noix de Veau à la Bourgeoise.

Take a *noix* of veal, with the whole udder attached to it; put it in a clean linen cloth, flatten it, and lard it lengthways, with seasoned lard, (see article *noix de bœuf et culotte à l'ecarlate*;) bed a stewpan with some parings of veal, and put in the *noix*; surround it with onions, carrots, parsley, and young onions; moisten with some good stock or soup, cover it with a strong buttered paper, and let it boil; cover, and put it upon a *paillasse*, with fire over and under; let it cook from an hour and a half to two hours; drain it, and strain the stock and reduce it; glaze the *noix*, add two spoonfuls of *espagnole* to the glaze, to detach it: skim, and finish with a bit of butter.

If there is no *espagnole*, a little *roux* may be made, and when the *noix* is glazed, mix it well with the remainder, and put a very little white wine, with some stock into it: reduce, skim, and finish with a bit of butter.

The *noix* may be served upon endive, sorrel, spinach, a *purée* of onions, small turned roots, or the stalks of *cardoons*.

Noix of Veal another way.—Noix de Veau en Bedeau.

Take a *noix* of veal as above, prepare it in the same manner; cover the udder with a slice of bacon, to preserve it white; cook it in the same way, with fire over and under; glaze it, and serve it upon chicory, cucumbers, or sorrel, either in juice or in *béchamelle*.

Larded Veal Noix.—Noix de Veau piquée.

Beat a *noix* of veal, take off the udder; pare, and glide a knife over, to unite it; lard it all over; *marque** it in a stewpan as the above; put the onions under it to give it a roundish form, moisten with good soup or stock, but do not wet the lard; when done, glaze it, and serve upon an *espagnole*, or endive.

Veal Grenadins.—Grenadins de Veau.

Take a *noix* of veal, beat, and split it quite through

* *Marque* is to put it in with the proper ingredients.

then beat both lightly, to flatten them a little; cut each into three or four pieces, taking care to cut them in long lozenges; make one piece perfectly round; cut the lard very equal, and lard the whole; *marque* a stewpan with the parings of the veal, two carrots, and onions cut in two; put a *grenadin* upon the largest side of each onion, care must be taken in arranging them in the stewpan, that they do not touch each other; season with parsley, young onions, a bay leaf, and a clove; moisten with stock, but take care that it does not rise to the lard; cover it with buttered paper, let it boil over a brisk fire, then put it to simmer, with some very hot cinders over, to make it take a very fine gold colour; let it cook an hour, strain, and glaze it; put it upon a *purée* of any sort, either mushrooms, sorrel, endive, &c. dish it *en rose*, with the points towards the middle, where the round is placed.

Manchons à la Gérard.

Prepare a *noix* as above, and cut it lengthways in four or five pieces; let them be rather more than half an inch thick; beat them with the blade of the hatchet, then with the back of a knife, and make the strokes very near each other both ways, so as to cut the fibres completely; take some *quenelles*, into which much white of eggs has not been put, and roll it up in three pieces of the *noix*, in the form of rolls, and then cover them with a thin layer of the same farce; cut the remaining slices of the *noix* into pieces of two fingers' breadth, lard them carefully, put them upon the ends of the *manchons*, stitch them on to keep their form, cut a small truffle very fine, and powder one with it, taking care not to touch the larded part; mince in the same manner pistachios to powder another, and for the third sweet almonds; cover the *manchons* so as that the farce may not be perceptible; *marque* them in a stewpan with slices of bacon as above, and do them in the same way, only taking care not to put so much fire over; drain, and unstitch them; glaze the larded ends, and serve upon a good *Espagnole*, or a *sauce aux truffles*.

Hâtéreaux.

Prepare a *noix* as above, but cut it a little thinner; beat, and cut it in pieces of three inches long, and four broad; lard them with care lengthways, and turn the larded side down upon a cloth, and cover them with the following farce. Take as much *farce cuite* as will make nine *hâtéreaux*, in mixing with it a third of fat livers, truffles, and mushrooms cut in small squares; mix it with a wooden spoon, add two or three yolks of eggs, salt, and fine spiceries; put this farce upon the *hâtéreaux* and roll them up in such a manner that the two ends meet; fix them with a skewer, and fasten them upon the spit, cover them with paper, and baste them with butter: dish them under a thick *Italienne rousse* or *blanche*; serve.

Popiettes de Veau.

Take part of a *noix*; cut it in very thin slices; beat it well every way, cover with *farce cuite* of fowl or veal, roll it up in the same manner as the *hâtéreaux*, and tie or stitch it to preserve the form; cover the stewpan with slices of lard, put them in with a small ladleful of stock, a glass of good white wine, a bunch of parsley and young onions; season with a clove, a clove of garlic, and a little sweet basil; cook it three quarters of an hour; pass the stock through a gauze search, put in two large spoonfuls of *espagnole*; reduce, skim, and drain the *popiettes*; glaze, and serve.

Filets Mignons de Veau.

Take six *filets mignons*, lard three, and decorate the other three with truffle or ham; *marque* them as the *fricandeau*, cook them in the same manner; glaze and serve them upon a *ragoût* of endive, sorrel, or any other.

FORE QUARTER OF VEAL.

Quartier du devant de Veau.

This piece is divided into the shoulder, the breast, and the back ribs; the French call the breast the *tendons*, and the back ribs the *quarré* or square. The

shoulder may be served roasted, and to make *blanquettes* of it; may also be made into soups, but not with such advantage as the parts generally used; this piece is of great use for the table, as many delicate dishes are formed from it; the *noix*, which is bedded in fat near the neck, is particularly esteemed by the gourmands.

Blanquettes de Veau.

When a shoulder has been served roasted, cut off the meat in pieces, and flatten with the blade of the knife; pare and take off the brown skin and mince it; reduce some *velouté* and put in the veal, but do not let it boil; thicken with as many yolks of eggs as are necessary; add verjuice or lemon, and a little bit of butter; there may be added parsley and young onions minced; and serve.

Tendons of Veal.—Tendons de Veau à la Poulette ou au Blanc.

Take a breast of veal, cut out the tendons which lie round the front of the breast, from the red bones, ever which they lay, and cut them into the form of oysters; degorge, blanch, and refresh them; cover a stewpan with slices of lard, and some parings of veal; put in the tendons, and season with a bunch of sweet herbs, some slices of lemon, three or four carrots, with the same quantity of onions; moisten with stock, make it boil, let it simmer upon a *paillasse*, two or three hours: before taking them up, put in the point of the knife, if it enters easily they are enough; drain and serve in every different way.

Tendons of Veal in Peacocks' Tails.—Tendons de Veau en Queues de Paon.

The same procedure as the above article, only that the form is to be different; after flattening the breast, it is to be cut in pieces of three or four inches, and narrowed at the upper end, to give them a long heart shape; flatten with the blade of the hatchet; degorge, blanch, cook them as above, with the sole exception of using out the lemon. If there is no sauce to serve

them in, pass the stock they have been cooked in through a gauze search, reduce it and glaze them, and put into what remains a little bit of *roux*; melt or mix them over the fire, moisten with stock and a quarter of a glass of good white wine, put in ten chips of mushrooms or truffles, boil, skim, and strain it; reduce it to the consistence of sauce; and finish in putting a bit of butter into it by shaking and vanning; sauce the tendons, adding small onions, asparagus tops, or a *ragout* of mushrooms.

Casseroles au Riz.

Pick, wash, and blanch the rice, drain and put it into a stewpan; moisten it with the top of the stock pot by degrees as it swells; shake it often, to prevent its sticking, but in a manner not to break it; take care that it is well nourished, that it may be fat enough; put in a little salt; when done take a piece of bread the size of the dish it is to be served upon, and mould the rice round as if it were paste, and fix it well upon the dish; cover the bread with a slice of bacon; put the rice into a mould that has been buttered to cover it; close it well, forming it nicely; mark the cover where it is to be opened when it is done; put it in a very hot oven, let it take a fine colour; when ready to serve, take off the top with care, and empty it by taking out the bread, and fill it with any *ragout* that is suitable, put on the cover and send it to table.

Tendons de Veau en Macédoine.

Prepare these tendons as before, in any shape, and cook them in the same manner; dish them upon a *macédoine*, as indicated at that article.

Tendons de Veau panés et grillés.

Prepare the tendons as oysters or peacocks' tails, do them in crumbs, either in the French or the English way, give them a good colour, and serve them over sauce (*poivrade*, *pauvre homme*, or an *Italienne*.)

Tendons de Veau à la Mayonnaise.

When the tendons are cooked let them cool and

pare them; then dress them *en cordons* around the dish, make a border of small onions that have been cooked in soup or stock, and *cardoons* intermixing with them, but do not garnish till sauced with a *mayonnaise*, and serve.

Tendons de Veau à la Ravigote.

Prepare the tendons in form of oysters; let them cool, and pare them; border the dish with butter; arrange the tendons *en cordon*, cover with a cold *ravigote*; but if served hot make the border of bread.

Fried Tendons.—*Tendons de Veau à la Marinade.*

After the tendons are well cooked, put them into *marinade*, give them a boil, let them cool, drain them well, dip them into a light (*pâte à fire*), put them carefully into the frying pan, keeping their form; do not let them run together; let them take a fine colour; lay them on a cloth to drain; dish, and cover them with a little fried parsley.

Tendons de Veau à la Villeroy.

Prepare the tendons the same as for the *poulette*; put in rather more thickening, and some lemon; let them cool, and cover them well with their sauce; strew them with crumbs, and dip them into an *omelet*; crumb them a second time, and fry them; serve them either over or under fried parsley.

Veal Cutlets.—*Côtelettes de Veau.*

Take some ribs of very white veal, cut them of an equal size, taking away the back bone; pare the fillets, take off the skin and nerves, and flatten them and round them at the broad end; take off a little of the flesh at the other end of the bone, and scrape it with a knife; see that the bone will not appear too much when done, if so, cut it shorter; they may, thus prepared, be used plain, larded, or any other way.

Another Way.—*Côtelettes Piquées.*

Prepare the cutlets as above, preserving the skin, which must be tied, that it may not shrink from the

lard ; lard the cutlet in two rows, cover a stewpan with the parings, two onions, some carrots, and a bunch of sweet herbs, moisten with broth, stock, or water ; if water is employed, put in a little salt ; cover with a round of buttered paper, and cook them in the same manner as *granadins* ; drain and reduce the stock, and use it to *glaze* the cutlets, and serve upon sorrel, endive, cucumbers, young pease, love apples, a *purée* of mushrooms, or a good *Espagnol*.

Another Way. — Côtelettes à la Chingara.

Cut six or seven cutlets thicker than directed in the last article ; lard them with finer lard, intermixed with ham* ; *marque* them as above, and cook them in the same manner ; after they are done let them cool, pare them, and cut off the points of the lard, &c. which project ; reduce the stock to *glaze*, and put in the cutlets ; take a smoked or reddened neat's tongue, cut it in thin slices, shaping them to the cutlets ; warm them in soup, and *glaze* them ; arrange them altogether on the dish *en cordons*, intermixing them ; put two large spoonfuls of *Espagnol* into the stewpan to detach the *glaze* ; finish with a little bit of butter, and serve.

The remainder of the neat's tongue may be hashed and added to the sauce, which in that case ought not to be boiled ; add a little more butter to render it smooth : put it into the well of the cutlets, and serve.

Veal Cutlets. — Côtelettes de Veau Sautées.

Take seven cutlets, pare and flatten them ; melt a quarter of a pound of butter, dip in both sides of the cutlets, and arrange them in such a manner, that they may not lay over one another, put them over a slow fire and turn them often ; when they are three fourths done pour off the butter, and add the size of two thumbs of *glaze*, and a large spoonful of stock ; put them over a brisk fire, turn them often and let them be laid flat

* Put them in the stewpan with the seasoning, as in the foregoing article.

in the pan, that the *glaze* may be able to penetrate, when they are enough and well *glazed*, dish them *en cordon*; put a little stock into the *sauteuse* to detach the *glaze*, reduce and put in a bit of butter and lemon juice; mix all well without boiling by shaking the pan; *masque*, and serve.

Veal Cutlets with Ham. — *Côtelettes de Veau au Jambon.*

Pare six cutlets as in the preceding article, and cook them in the same way; when they are served, put between them slices of the *noix* of ham, as the tongue *à l'écarlate* was arranged between the cutlets *chingar* or ham.

Veal Cutlets. — *Côtelettes de Veau au Naturel.*

Prépare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, butter, and put them on the gridiron; turn them often, and baste them with melted butter; let them be of a fine colour; when they are enough done they will remain firm when they are pressed with the finger, dish them and sauce with good beef juice or *sauce au pauvre homme*, and serve.

Crumbed Veal Cutlets. — *Côtelettes de Veau Panées.*

The only difference from the above article is, that after the cutlets have been dipt in butter, they must be rolled in crumbs and done upon a slower fire.

Veal Cutlets in Paper. — *Côtelettes de Veau en Papillotes.*

Prepare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, mushrooms, and small onions be added in equal quantities, a little rasped bacon, with salt, pepper, and fine spices; let them simmer; when enough, take out the fine herbs and add to them a large spoonful or two of *Espagnol*, or *velouté*, and reduce; taste if it is good, and thicken with a sufficient quantity of yolks of eggs; let it cool: cut the paper covers in the form of kites, and oil the middles where the cutlets will be placed; put a very thin slice of bacon upon the

paper, then half a spoonful of fine herbs upon the bacon, and lay over it a cutlet, then more herbs, covering them with another slice of bacon; wrap up the cutlet, tie the joint with a thread, oil the paper or *papillotes* all over, grill them, taking care that the paper does not burn; let the paper take a fine colour, untie, and serve.

Breast of Veal larded. — Carré de Veau Piqué.

Take a fine breast of veal, chop off the ends of the chine-bones, cut slightly the skin lengthways that covers the fillet, without spoiling it; take the nerve out, and the skin off that covers it, by gliding the knife between the skin and the flesh of the fillet; pare it well and beat it lightly; then lard it (see Art. *Ris de Veau*) and *marque* it in a stewpan (in the same manner as the *noix de veau*); when it is done, *glaze* and serve it over any *ragoût*.

Petites Noix d'Epaule de Veau.

Take fifteen of the small shoulder *noix* of veal; blanch, refresh, and pare them, leaving the fat which generally surrounds them entire; *marque* a stewpan with onions, carrots, parings of veal, herbs, half a bay leaf, and two cloves; put in the *noix*, with a little stock or broth; cover with slices of bacon and a round of paper; an hour before serving make them boil, let them then simmer with fire under and over; drain, *glaze*, and serve them upon a *purée* of mushrooms, or any other.

Noix de Veau à la Gendarme.

Pare a *noix* of veal as for a *bedeau*; lard the under side with seasoned lard, and ham; put it into a deep dish, and *marinade* it with onions cut in slices, parsley, young onions, bay, garlic, thyme and basil, adding salt, pepper, and oil; leave it in this *marinade* twenty-four hours; spit it with the seasoning; when it is enough done, let it take a colour, and serve it with a *poivrade* sauce.

MUTTON.

The best mutton is that which has the deepest colour, and the finest white, the leg short and thick: the male is preferable: it is in season during ten months, as it is apt to taste of the wool for some weeks after it is shorn.*

The hind part of Mutton roasted.—Rôt-de-Bif de Mouton à la Broche.

Take a saddle of mutton, with the haunches; break the bones, beat them several times with the blade of a hatchet; put one of the knuckles through the other, break the ribs, and roll the flank under, and skewer them into a good form; take some of the kidney fat out; put a small skewer into the back marrow; spit it, and secure the knuckles well together; put a skewer through the *noix*, or thick part of the legs, and another between, that it may be well secured, so that it may not turn upon the spit; cover the whole with buttered paper; it will take to cook from an hour and half to two hours, which depends upon the strength of the fire, and the size of the piece; serve it with juice under or upon (*haricots à la bretonne*).

Braised leg of Mutton.—Gigot Braisé, ou à la Braise.

Take a good leg of mutton, take out all the bones but the shank, lard it with great lard, well seasoned with fine spices, salt, basil in powder, pepper, parsley, and small onions, minced; tie it up in its own form; *marque* a pot with some parings of butchers' meat, five or six onions, and as many carrots; put the mutton over it, moisten with good broth, and half a glass of brandy, two bay leaves, three cloves, two heads of garlic, and a little thyme; let it boil, cover it with paper, and simmer with fire over and under: it will take from four to five hours, drain, *glaze*, and serve it, with its juice, or on a *ragoût* of endive, or any other.

* The French mutton is generally much smaller than the English, and this ought to be observed, as where two *carrots* are sometimes ordered, one might do.

Leg of Mutton à la Gasconne.—*Gigot à la Gasconne.*

Take a leg as above, lard it with a dozen of heads of garlic, and a dozen of anchovies in fillets; cook it on the spit, and serve it with a *ragoût* of garlic, prepared as follows; pick a pint of garlic, blanch it by giving it several boils, when nearly done, throw it into fresh water; drain and put into a stewpan four or five spoonfuls of reduced *Espagnol*, and two of beef juice; put in the garlic, reduce, and serve it under the mutton.

Boiled leg of Mutton.—*Gigot à l'eau.*

Put a leg of mutton into a pot of boiling water, season with carrots, onions, a bunch of parsley, and young onions, two cloves, bay, thyme, basil, and two cloves of garlic; give it two hours to cook; drain, *glaze* it, and serve it over an *Espagnol*.

Gigot en Chevreuil.

Take a leg of mutton that has hung a sufficient time; beat it well, and take off the outer skin; lard it as a veal *noix*; put it into an earthen dish, with a handful of juniper berries, and a little *mélilot*; pour over it a strong *marinade*, into which a much greater quantity of red vinegar has been put than is generally used; let the leg *marinade* five or six days, drain, and roast it; send it to table with a good *poivrade*.

Roasted saddle of Mutton.—*Selle de Mouton à la Broche.*

Take a saddle of mutton, and break the ribs; roll the fillets, and skewer them; spit it, and give it an hour and half, and serve it with a clear juice.

Saddle of Mutton another way.—*Selle de Mouton à la Sainte Menéhould.*

Take a saddle of mutton, take out the large ribs, roll the fillets, take off the skin, spread over it a *Sainte Menéhould*, and strew crumbs over, into which about an eighth part of rasped Parmesan has been put; baste the saddle with butter; put it into the oven, give it a fine colour, and serve it upon a clear juice.

Fillets of Mutton.—*Petites Selles de Mouton, ou de Carbonnades.*

Cut out three *carrés* of mutton between the haunch and the ribs, what is called the fillet; cut each into two long hearts, or peacocks' tails; pare the skin and nerves off three of them, and lard, and *marque* them with the others, in the same manner as the saddle à *la Sainte Menéhoulde*; when they are done drain them upon a cover, take off the skin of those that were not larded, and that which remained of the others; dry them a little with a hot poker, *glaze* the whole, and serve them with a *ragoût* of small roots, endive, *purée* of sorrel, or a love apple sauce.

Fore-quarter of Mutton.—*Rouchis de Mouton.*

Take a fore-quarter of mutton; begin by boning the breast and the ribs, then take the side ribs quite out, as well as the chine and the neck, that nothing may remain but the blade bone; fix it in its form by skewers, spit it like a shoulder, paper it; give it near an hour, and serve it upon (*haricots à la bretonne*), or upon a *ragoût* of celery.

Shoulder of Mutton in a ball.—*Epaule de Mouton en Ballon.*

Take a large shoulder of mutton without spoiling the *carré*; bone it entirely; season great lard with salt, pepper, fine spices, parsley, and small onions hashed, and powdered aromatics put through a search; roll the lard well in this seasoning, lard the meat without piercing the skin, then with a needle and thread draw up the skin round the shoulder, and form it as a button into a ball; *marque* a stewpan with carrots, onions, a bay leaf, thyme, basil, and the bones of the shoulder, which must be broken; put in the ball upon the sewed side, moisten with *bouillon*, and cover it with some slices of bacon, and a round of paper; let it boil, and put it for two or three hours upon the *paillasse*, with fire under and over, or under a furnace; when ready to send to table *glaze* it, serve it on a *purée* of sorrel or tomate, (*une chicorée blanche*

au jus.) a *ragoût* of small roots, or an *espagnole* that has been mixed with the remainder of the *glaze*.

Mutton Cutlets.—*Côtelettes de Mouton au Naturel.*

Take the ribs of mutton, which the French call *carré*; cut the cutlets equally in two ribs, if it is large divide them, cut them from side to side, and separate them with the hatchet; take off the back bone, and from the fillet side, take off the skin, and the nerves that cover them, flatten them a little, and pare them anew; scrape the inside with the back of the knife, cut the end of the bone, take off the flesh at the point of the bone, and clear it nearly half an inch; melt some butter, dip in the cutlets, and put them upon the gridiron; turn them often, that the juice may not be lost; serve them over a clear juice.

Cutlets with Crumbs.—*Côtelettes de Mouton panées.*

Prepare as above, dip them in butter, and strew crumbs over; grill with care, and serve without sauce.

Cutlets in a Minute.—*Côtelettes de Mouton à la Minute.*

Prepare twelve cutlets as above; put them into a *sauteuse* with melted butter; put them on the furnace, turn them often; when they are done drain them from the butter; put in a small piece of *glaze* and a large spoonful of stock; shake and turn them; let them be well seasoned with their juice; when they are well glazed dish them *en cordon*; put in another spoonful of stock to detach the *glaze*; add a small bit of good butter; mix the whole by shaking; pour the sauce over the cutlets, and serve.

Cutlets of Mutton another way.—*Côtelettes de Mouton à la Jardinière.*

Prepare these as above, and dress them in the same manner; make a *ragoût* of every kind of turned root, mushrooms, haricots, and green pease, all cooked in soup; the haricots and pease must be very green; put into a stewpan three or four large spoonsful of *Espagnol*; put in the vegetables; let it simmer, and reduce; skim and finish with a bit of butter and a little

grated sugar; put this *ragoût* in the middle, and over it a fine branch or small cauliflower.

Cutlets with Endive.—*Côtelettes de Mouton à la Chicorée.*

Cook and dress these cutlets as the above, putting in the middle a reduced *chicory roux*, or *blanc*.

Cutlets in Soubise.—*Côtelettes à la Soubise.*

Cut these cutlets from between the bones; pare and flatten them a little; lard them with small lard and ham equally; *marque* a stewpan with the parings of the cutlets, three or four onions, two carrots, and a bunch of parsley and small onions, well seasoned; put in the cutlets, with as much stock as will nearly cover them; cover with slices of bacon, and over all a strong buttered paper; let them boil, and put them on a *paillasse*, with fire under and over; when done drain, pare anew, as also the lard that projects; put the stock through a gauze search; reduce it nearly to a *glaze*; return the cutlets into it; turn and *glaze* them on both sides; dish *en cordon*, and put in the middle a nice *purée* of onions; border the dish with small onions, which have been cooked in stock; if the onions are well fixed, a branch of raw parsley may be stuck in each, and serve.

Breast of Mutton.—*Carré de Mouton à la Servante.*

Take two breasts of mutton; take off the skin, and pare the fillets; lard them as directed at (*carbonnades*), one of lard and the other branches of parsley; spit them, and give them from half to three-quarters of an hour, basting them often; dish them with the fillets outward, and send them to table with a clear juice.

Breast of Mutton in Fricandeau.—*Carré de Mouton en Fricandeau.*

Take a *carré* and lard it with fine lard, and put into the stewpan the parings and any other remains of butchers' meat; lay the *carré* over them; add two carrots, two onions, and a bunch of sweet herbs; moisten the whole with a ladleful of *bouillon*, and cover with buttered paper; finish in the same manner as the *granadins de veau*: when done d 1 it, take

off the skin that covered the sides, and *glaze* the the fillet, or the whole of the *carré*; send it to table upon a *purée* of sorrel, or a *ragoût* of chicory. *

Small Fillets of Mutton.—*Filets mignons de Mouton.*

Take twelve small fillets of mutton; pare and ~~lard~~ ^{marque} them; *marque* them in the same manner as the *car-bonnades*; *glaze*, and serve them upon a *ragoût* of cucumber, or any other.

Mincéd Mutton with Cucumbers.—*Emincé de Filets de Mouton aux Concombres.*

Take the *noix* from a cold roasted leg of mutton, free it from the skin and fat, cut it in fillets of an inch and half square; mince these fillets, and mix them into a boiling reduced mince of cucumbers, taking care that it does not boil after the mutton is put in; it may also be served with endive.

Hashed Mutton.—*Hachis de Mouton à la Portugaise.*

Prepare as above, but hash the mutton more; have some *Espagnol* reduced to half *glaze*, put in the mince, shake it well over the fire. It must not boil; put in a bit of butter and large pepper: if the hash is not thick enough put in a bit of *glaze*; have a dish bordered to serve it up in; sprinkle it with a little reduced *Espagnole*, and lay over it eight or ten poached eggs.

Haricot of Mutton.—*Haricot de Mouton à la Bourgeoise.*

Cut a breast of mutton in pieces, put them into a saucepan with butter, and let them take a fine colour over a brisk fire; when done drain them, and put carrots and turnips which have been prepared into the stewpan, and give them a good colour; drain them; have ready a *roux*, put in the mutton, set it on the fire, and moisten it; season with pepper, salt, a bunch of sweet herbs, two onions, one clove, a bay-leaf; add the turnips and carrots; when three-fourths done, let it simmer; skim it; if the sauce is too thin, take out some, and reduce it: dish the haricot, cover it with the vegetables, and serve.

Breasts of Mutton.—Poitrines de Mouton.

Take two breasts of mutton, cut off the ends of the flanks and the red bones of the breast; nick the joints, and put it to cook with a good seasoning, in the stock pot, or in a *brazière*; it will be enough when the ribs come easily out; take off the upper skin, pare again, and round the flanks, strew crumbs over it, season with salt and pepper; grill, and serve with sauce (*au pauvre homme*).

Necks of Mutton.—Collets de Moutons à la Sainte Menéhould.

Take two necks of mutton, pare the ends carefully, cut the points, and *marque* them in a *braize*; if there is none, put into a stewpan parings of butchers' meat, some chips or slices of bacon, three carrots, three onions, one of them stuck with a clove, two bay-leaves, thyme, basil, two cloves of garlic, a bunch of parsley, young onions, and salt; moisten with soup or water; cover with buttered paper; let them boil and cook upon a *paillasse* two or three hours, with fire over and under; when enough pare them, cover them with a *Sainte Menéhould*; strew them with crumbs, mixed with a little rasped parmesan; sprinkle it again, and put it into an oven to take a colour; dish, and sauce it with a brown *Italienne*.

Necks of Mutton Grilled.—Cóllets de Moutons Grillés.

Take three half necks of mutton, cut off the bloody ends, blanch and cook them in the stock pot; when they are enough, strew crumbs of bread over; grill them nicely; send them to table with sauce (*au pauvre homme*, or a *poivrade*).

Mutton Tails with Endive.—Queues de Moutons Glacées à la Chicorée.

Take five fat mutton tails and degorge them in warm water, blanch and cook them in a braise as the necks of mutton; drain, wipe, and joint them, dry them with a hot poker, glaze and serve upon endive, spinage, a *purée* of sorrel, or any other *ragoût*.

Hotch Potch of Mutton Tails.—Queues de Moutons en Hoche-pot.

Take six mutton tails, blanch and braise them with

nearly half a pound of bacon cut in large dice, on which the skin has been left; carrots and turnips, with some celery and small onions; blanch these, and cook them by themselves in soup; it is necessary that each vegetable should be done to its point, and that their stock should be reduced to glaze; put into a stew-pan a sufficient quantity of *espagnole*, with the vegetables, and the lard which has been taken from the braise; skim the vegetables, and let them reduce; dish and put the tails upon them; if the tails have not been glazed, then it will be necessary to dish them under the *ragoût*.

Mutton Tails. — Queues de Moutons au Soleil.

Cook six mutton tails in a braise, let them cool; cover them with a cold sauce; (*aux hatelettes*); roll them in crumbs, and dip them into an *omelet*; roll them again in crumbs, and fry them of a fine colour; serve them upon a bunch of fried parsley dressed to a point.

Mutton Tails in Chesnut Soup. — Terrine de Queues de Moutons.

Braise six sheep's tails, add to them a pound of the breast of bacon; prepare, bone, and *poele* six or eight turkeys' pinions: take a hundred chesnuts, shell them, put them into a sauce-pan with about the size of an egg of butter; toss them upon the fire till the inner skin separates; take them off, put them into a stew-pan with broth to cook: when they are done take the blemished ones and pound them; when the tails are done, run a part of the braise through a gauze search, and use it to moisten the *purée* of chesnuts; rub them through a search as any other *purée*; then reduce in adding a large spoonful of *espagnole*; skim it; drain the tails and pinions; dish in a tureen with *petit* lard, cut into large dice, and the whole chesnuts; finish the *purée* with a bit of butter; taste if it is good, and put it over the meat in the tureen.

Grilled Kidneys. — Rognons de Moutons à la Brochette.

Take twelve kidneys, give them a slight cut round

the middle, that the skin may be taken off; split them, but not entirely, and spit them with wooden skewers, cross ways, to keep them open; grill, turning them constantly; when they are done, take out the skewers; dish, and put into each a little cold *maître-d'hôtel*; warm the dish, and squeeze a little lemon juice over.

Kidneys in Champagne. — Rognons de Moutons au vin de Champagne ou à l'Italienne.

Skin fifteen kidneys, and mince them; put them into a stew-pan with the size of an egg of butter; do them upon a brisk fire till they are hardened; drain them, and put them into an *italienne* sauce, with half a glass of Champagne, which has been reduced nearly to glaze; finish by shaking them in this sauce without allowing them to boil

Animelles de Moutons.

Skin two pair of those; cut them in slices, the size of the little finger, and about half the thickness. *Marinate* them in lemon juice, salt, pepper, branches of parsley, and onions; drain when ready to serve; dredge and fry till they are crisp, and serve with or without fried parsley.

Spinal Marrow. — Amourettes ou Moelle Alongé de Mouton.

Proceed in the same manner as directed for veal.

Mutton Brains. — Cervelles de Moutons.

These brains, though less delicate than those of veal, are dressed in the same manner, and often served instead of them.

Mutton Tongues in Paper. — Langues de Mouton en papillotes.

Take a dozen of sheep's tongues, degorge and blanch them a quarter of an hour; refresh and drain them; take off the skin; cover a stew-pan with slices of bacon, and *marque* it with onions, carrots, parsley, young onions, a clove of garlic, and a bay leaf, moisten with *bouillon*; make it boil and simmer three

hours ; let the tongues cook in the braise ; then prepare little paper bags, such as grocers turn and pinch at the bottom, which the French call *cornets*, from their resemblance to horns ; they must be oiled on the outsides ; hash two handfuls of mushroom chips, with half as much parsley and young onions ; put all into a stew-pan, with half a pound of butter, salt, pepper, fine spices, and a quarter of a pound of rasped lard ; pass and let them cook slowly ; shake them that they may not stick ; when nearly done put in two large spoonfuls of *velouté* ; let them simmer, thicken with three yolks of eggs, and pour it over the tongues ; put one into each *cornet*, and fill them them up with fine herbs ; close them firmly, and put them on the grill over a slow fire ; turn them carefully that they may take a good colour.

Mutton Tongues in Forced Meat. — Langues de Mouton au Gratin.

Cook in a braise, as in the foregoing article, a sufficient quantity of sheeps' tongues ; let them cook in the same manner that they may taste of the seasoning ; take (*farce cuite*) and cover the dish (see *gratin*) ; cut the tongues in two without separating them ; put them on the *farce*, and cover them with it in such a manner, that they shall keep their form, and garnish with the same ; unite all well together, and cover lightly with melted butter ; put a border round the dish of bread that has been cut in the form of corks, to preserve their shape ; put it into the oven, or with fire over and under to *gratiner* ; take care that it has a fine colour, without burning ; when ready to serve, take out the bread, and substitute more that has been fried in butter, of a fine colour ; sauce with a good *italienne* reduced.

Mutton Tongues, another way. — Langues de Moutons à la Bretonne ou en Crêpine.

Cook eight tongues in a braise as they are done in the foregoing articles ; cut fifteen large onions in slices ; put into a stew-pan a quarter of a pound of

butter with the onions, and when they brown a little, dust in some flour, and let it brown with them ; moisten with *espagnole* ; put in a little more flour ; season with salt, pepper, and fine spices ; let them reduce to the consistence of strong stock, and let them cool : take some pig's *fraise* or caul, soak them in water ; cut the tongues in two and take off the points ; cut the *fraise* in pieces ; lay on each a spoonful of *bretonne*, and over it half a tongue, which is to be covered with *bretonne* ; wrap it up so close that nothing may escape, and give them the form of large flat sausages ; let them be grilled for a quarter of an hour ; before serving, turn and give them a fine colour.

Mutton Tongues with Parmesan. — Langues de Moutons au Parmesan.

Let the tongues be cooked in a braise with very little salt ; cut them in two ; put a little *espagnole* or *velouté* in the dish, and cover it with about the thickness of a crown of rasped Parmesan ; arrange the tongues over the Parmesan ; wet them with *espagnole* or *velouté*, and strew crumbs of bread mixed with Parmesan, about the same quantity as was put into the dish ; baste with butter and put it into the oven, or with fire under and over, till they are of a fine colour.

Langues de Moutons à la Matelote.

Braise and mask with a sauce à la matelote.

Sheep's Trotters. — Pieds de Mouton à la Poulette.

Take the necessary quantity of sheep's trotters ; prepare and clean them with great care ; cook them in a *blanc* ; when they are enough done, drain and put them into a stew-pan with a sufficient quantity of *velouté* ; seasoned with salt, pepper, and a little minced blanched parsley ; let them stew, and when ready to serve, thicken with the yolks of three eggs, and a little verjuice or lemon.

If there is no *velouté*, make a little white *roux* ; moisten with broth, and put in a bunch of sweet herbs, two onions, two cloves, a little garlic, a bay leaf, and some

mushroom chips: let this sauce cook at least three quarters of an hour, turning it carefully; take out the onions; put the sauce through a tammy; let it reduce, and throw in the trotters: finish as above, only in this case, it must be finished with a bit of butter.

Trotters in Sauce. — Pieds de Moutons à la Sauce Robert.

Prepare the feet as above; put them into a sauce Robert; let them stew, season them, and finish with a little mustard.

Trotters another Way. — Pieds de Moutons à la Ravigote.

Prepare the trotters as above, and *masque* them with a cold *ravigote*.

LAMB.

Lamb is in season from the latter end of December to the beginning of April, and none is reckoned delicate but such as have been entirely fed upon milk; it ought to be chosen white, fat, and thick.

Lambs' Heads. — Têtes d'Agneaux à la Poulette.

Take two lambs' heads, take out the jaw-bones, lift up the skin, and cut out the bone close to the eyes; degorge, blanch, and singe them; rub them with lemon to make them white; cook them for two hours in a *blanc*, take care that they are not over done; drain and take off the skull; take out the brains; pick off the skin and veins; skin the tongues; cut them in two; cut the ears; dish and sauce them with a good *poulette*.

They may be served with a green *hollandaise*; the pluck or haslet may also be served with the head, cut in large scollops, and the feet for garnishing with the same sauce.

Têtes d'Agneaux à l'Italienne.

Do the heads as in the foregoing article, and serve with a good *italienne*.

Stuffed Lambs' Ears. — Oreilles d'Agneaux, farcies et frites.

Take fifteen lambs' ears; singe, blanch and stew them in a *blanc*; drain and let them cool; fill them with (*farce cuite*); give them a good form; roll them in crumbs of bread; dip them in an omelet; roll them again in crumbs, and lay them upon the cover of a stew-pan; a few minutes before serving, fry them, taking care the pan is not too hot, so that the *farce* may be done; but towards finishing, increase the heat to give them a good colour; drain them upon a cloth, and serve with fried parsley under and over them.

Another Way. — Oreilles d'Agneaux à la Ravigote.

Take the same quantity of ears that have been prepared in the same manner; they must be very white; drain and serve them under a (*ravigote*), hot or cold.

Oreilles d'Agneaux à l'Italienne.

Lambs' ears may be served in the same manner with an *italienne*.

Lambs' Feet. — Pieds d'Agneaux à la Poulette.

Lambs' feet à la *poulette* the same as directed for sheeps' trotters.

Saddle of Roast Lamb. — Rosbif d'Agneau.

Take a saddle of lamb with the haunches; take the skin off the fillets; take also a little from the middle of each haunch, which with the fillets must be larded; it is then to be cooked as directed for the *rosbif* of mutton; when dished, the larded parts are to be glazed, send it to table, with gravy under it.

Roasted Fore-quarter of Lamb. — Quartier du devant d'Agneau à la Broche.

Take a quarter of lamb, cover it with thin slices of bacon, excepting the shoulder and breast; wrap it up in buttered paper; when done, lift the shoulder near the breast, and put in without its being perceptible, a cold *maître d'hôtel*, and send it to table upon a clear juice.

Lamb. — Epigrammes d'Agneau.

Take a fore-quarter of lamb; take off as small a

shoulder as possible; cut the ribs as directed for mutton cutlets; make five or six of the *carré*, and as many tendons; cover a stew-pan with slices of bacon; put in the parings of the cutlets, a carrot cut in four, an onion, a little parsley, and young onions, a clove, half a bay leaf, and a little salt; put in the tendons, cover them with a slice of bacon, moisten with soup or stock, and cover them with buttered paper; make them boil upon a quick fire, then upon a *paillasse* with fire over and under, and let them simmer three-quarters of an hour; cut the cutlets; pare and dip them in melted butter; dress them into a *sauté-pan*, and cover them with buttered paper: in the mean time, the shoulder ought to be either roasted, or stewed in a little butter with its own juice, and left to cool; take off the meat, and pick out the sinews; skin, mince, and put into a stew-pan, three large spoonfuls of reduced *velouté*, and a dozen of minced mushrooms; toss the cutlets; drain the tendons, and give them the shape of a heart: having passed and repassed them in two yolks of eggs, which have been mixed with melted butter, and a little salt; grill them of a fine colour; glaze and dish them *en couronne*; in mixing them alternately with a tendon, put the mince into the sauce; thicken this *blanquette* without letting it boil; finish with a little bit of butter and lemon juice; put it in the well, and send it to table.

If there is no sauce to make the *blanquette*, stew the tendons before; fry a dozen mushrooms in butter; dredge a little butter over; moisten with the gravy of the tendons, which must be put through a gauze search or a cloth; let it reduce to the consistence of sauce; skim and put it through a tammy; put in the mince, and finish the *blanquette* as is directed above.

Tendons of Lamb with Asparagus.—*Tendons d'Agneau aux pointes d'Asperges.*

Take two breasts of lamb; *marque* them in a stew-pan with parings of veal as the *epigrammes*; drain and put them between two covers and let them cool; cut

them in hearts; pass the stock through a gauze search, and reduce it in a *sauté*-pan to half the consistence of glaze; put in the tendons and leave them to simmer, and glaze: have a bundle of small asparagus; use only what is tender; wash them carefully in boiling water and salt; skim, blanch, and refresh; throw them into a drainer; put into a stew-pan five or six spoonfuls of *espagnole*; reduce the sauce; skim and put in the asparagus; reduce and finish; dress the tendons *en couronne*; put a part of the *ragoût* of asparagus into the *sauté*-pan to detach the glaze; mix all and finish with a little butter, and pour it into the well, and serve.

Tendons d'Agneau à la Villeroy.

Prepare the tendons as above, and make a sauce *a la poulette*, much reduced, and let it be more thickened than ordinary; pour it over the tendons; let it cool, and cover them well with it; *pannez* them; give them a good form; dip them into an *omelet*; *pannez* them again; fry and serve.

Cutlets of Lamb. — Côtelettes d'Agneau au Naturel.

(See article *Côtelettes de Moutons au Naturel*.)

Crumbed Cutlets. — Côtelettes d'Agneau panées.

Take a *carré* or ribs of lamb; cut it in cutlets; melt a little butter in a *sauté*-pan; put in the cutlets; strew in a little salt; do them without browning the butter; drain and let the butter cool; then mix in two yolks of eggs; dip in the cutlets on both sides in this *anglaise*; *pannez** them; put them upon the grill on a slow fire; give them a nice colour; serve them dry, or with gravy and lemon juice; a little pepper may be added.

Minute Cutlets. — Côtelettes d'Agneau à la Minute.

These cutlets are prepared as mutton cutlets *à la minute*.

* *Pannez* is to strew over or roll any thing in crumbs.

Shoulders of Lamb Stuffed. — Epaule d'Agneau en Musette.

Take two shoulders of lamb as large as possible; bone them entirely except the knuckles; spread them out; season the inside with salt, pepper, and fine spices; fill them with a good *salpicon*; make them up round as a tailor does a button; lard *en rosette** the outsides of the shoulders, or instead a small bit of *farce cuite*, which may be decorated with truffles or chardons, &c. Then *marque* a stew-pan with bones and parings of butcher's meat, slices of ham, carrots, onions, and a bunch of parsley and young onions; season it; moisten the braise with soup or stock; cover with slices of bacon and buttered paper; let it boil; put it upon a *paillasse* with fire over and under; give it an hour and half; drain and glaze what has been larded; if they have not been larded, glaze round where it should have been done; serve them over an *Italienne* sauce or good *espagnole*.

PORK.

Choose pork young and fat, and take care it is not diseased, for in that case, it is very unhealthy.

Pig's Head. — Hure de Cochon.

Cut the head down half the shoulders, that is, farther than they are generally done; singe very carefully, and clean the ears by introducing a poker nearly red to burn the hair; wash it well; clean it again; scrape and bone it; be careful not to pierce the skin, particularly that over the nose; the pieces of meat that are cut off, must be laid on where there is none, that it may be equally thick; then put it in a large earthen vessel; make salt water; let it cool; draw it off clear, and pour it over the *hure*; let it be entirely covered; put in a handful of juniper berries, bay leaves, five or six cloves, two or three cloves of garlic (cut in two), half an ounce of powdered salt-petre, thyme, basil and sage; cover the vessel with a cloth, and put on the cover as close as possible: let it *marinade* eight or ten

* *En rosette* is to do them in a rose or fanciful figure.

days ; then drain and make a *farce* to put in it ; skin, and take out the sinews of some pork, and nearly the same quantity of bacon ; season with salt and fine spices ; hash it very fine, that the lard may not be distinguishable ; pound it well, and put in five or six eggs, one after the other ; try the *farce* by poaching a little, and remedy what may be amiss : spread the head upon a clean cloth ; pick off all the seasonings ; take large lard that has been very well seasoned with salt, pepper, four spices,* aromatics in powder, parsley and young onions hashed ; arrange again the head properly, lay these lardons along from distance to distance well mixed with the *farce* to the thickness of an inch ; put in the tongue which has been pared and skinned ; make another bed of lard, and between them put in truffles cleaned and cut in stripes, intermixed with pistaches ; continue in this manner till all the ingredients prepared have been put in, then sew the head together, in its natural form, wrapt in a new cloth ; sew it up and tie the two ends with pack thread ; make a good braise adding three bottles of red burgundy, and stock, as it must be covered ; let it boil, and cover it with several buttered papers ; put on the cover and set it upon a *paillasse*, with fire over and under ; let it do five or six hours, that depends upon the size and age ; if a larder enters easily it is enough ; take off the *braisière*, and leave the head till almost cold ; take it out and let it cool in the cloth ; undo it and wipe off all the fat, take off the packthread, and pare the neck : serve it upon a napkin.

Pig's Head.—*Hure de Cochon à la Manière de Troyes.*

The only difference is, that instead of filling it with forced meat it is filled with pork after having taken out the sinews : truffles and pistaches may be put in ; the cooking is entirely the same.

Ham.—*Jambon au Naturel.*

Take a good Westphalia ham ; pare it, taking away what is spoilt ; take out the great bone, and cut the

* Nutmeg, cloves, ginger, and allspice.

end off the knuckle; lay it to steep to take out the salt; by putting the larder into the *noix*, it will be known whether it is enough *dessalé*, viz. whether the salt has been sufficiently taken out; if not, let it remain a little longer; wrap it in a cloth, put into a pot with water, four or five carrots, the same quantity of onions, four cloves, three bay leaves, two or three cloves of garlic, one or two bunches of parsley, thyme and basil; let it boil, and then let it do on a slow fire; sound it with a larder, if it enters easily, it is enough; take it off and tighten the cloth, leave it till half cold, take off the skin; pare and *pannez* it with crumbs passed through a search; send it to table upon a napkin.

Braised Ham.—Jambon Braisé.

Take a ham and pare the under part; cut off the knuckle, and pare off the yellow lard; bone it without injuring the ham; *dessallez* it, that is to say, steep it to take out the salt; tie it up in a cloth, and put it into a *braisière* of a size to fit it; after having put in the braising ingredients as above, moisten with water, and when about half done, put in a bottle of Madeira or a glass of brandy and a bottle of champagne; leave the cover of the *braisière* off, that the seasoning may reduce; sound to know if it is enough; drain and put it upon a cover; take off the skin; glaze with a reduction of veal. If there is none sift a little sugar over it, and glaze in the oven or with a hot poker; give it a good colour; serve it upon spinage or any other vegetable.

Roasted Ham.—Jambon à la Broche.

Pare the ham on the under side, and cut it quite round, so that it may have a good form; steep it to take out the salt; put it into an earthen vessel with slices of onions, carrots, and two bruised bay leaves; pour over it a bottle and a half of Malaga or any other Spanish wine or champagne; cover it with a cloth, and shut it as close as possible; leave it to *marinade* twenty-four hours; spit it and let it cook,

basting it with the seasoning; when nearly done, take off the skin; glaze with an *anglaise* (see *Anglaise*); *pannez* it; let it take a fine colour; when the ham is taken up to take off the skin, pass the *marinade* through a gauze search; reduce it to the consistence of sauce, and serve it under the ham.

Chine of Pork.—*Echinée de Cochon.*

Take a chine of pork, pare it as a *carré* of veal; chop off the back bones, and two hours before spitting it powder it all over with salt; see that it is well done, and serve under it a *poivrade*.

Pork Cutlets.—*Côtelettes de Cochon, sauce Robert.*

Cut the cutlets from fresh pork like those of veal; flatten, pare, and strew a little salt all over them; grill them; let them be well done and serve with a *sauce Robert*.

Pigs' Ears.—*Oreilles de Cochons en Menu-de-Roi.*

Take three porks' ears; singe them and put into them a poker nearly red to singe out all the hairs; scrape them well and wash them in several waters; blanch and cook them in a braise; when done let them cool; cut them in equal fillets; divide six large onions; take off the head, tail, and heart; cut them in fillets or half-rings; put them into a stew-pan with a bit of butter; pass and let them cook; don't let them take the least colour; moisten with two or three large spoonfuls of *espagnole*, a spoonful of beef juice, or (*blond de veau*); let the onions simmer; skim, and at the moment of serving throw in the *menu-de-roi*; put in salt, if it requires it, with some mustard, and a little vinegar; masque the ears and serve.

Pigs' Ears.—*Oreilles de Cochons à la purée.*

Prepare four or five pigs' ears as directed above; stew them in a braise; drain and *masque* them with a *purée* of pease, lentiles, or any other.

Pigs' Tails.—*Queues de Cochons à la purée.*

Pigs' tails are cooked and sent to table with *purées* in the same manner as the ears.

Pigs' Feet.—*Pieds de Cochons à la Sainte Menéhould.*

Prepare four pigs' feet by cleaning, singeing, and blanching them; cut them in two, and then bind them together with tapes, sewing them at each end, that they may not shrink or open; let them be cooked in a braise; when they are enough drain them, and when cold take off the tapes and separate them; dip them in butter scarcely melted; strew over crumbs, and grill them; send them to table without any sauce.

Another way.—*Pieds de Cochons aux Truffes.*

They are to be done as the above; when half cold take off the tapes; put each upon a bit of caul, as large as will wrap over them; having boned and filled them with a *salpicon* of *volaille* and *truffles*, wrap them up in the form of a *pied de sainte menéhould*, and grill them over a gentle fire.

Manière de faire où préparer le Lard.

Take the lard off the pig as free of flesh as possible; dry and pound fine salt and rub it with it; put two and two together; then lay them over each other upon a plank (in a cool cellar, which must not be damp); strew them over with salt, and lay another plank over them, on which lay a sufficient quantity of weights; leave it in that state at least a month; skewer it, and hang it in an airy place to dry, that it may get very firm, otherwise it will not be fit for lard.

Salt Pork.—*Petit Salé.*

Take the breasts of pork and cut them in pieces; rub them with fine salt which has been mixed with a little saltpetre; pack them into an earthen vessel very closely to prevent any air from getting in; cover the vessel with a cloth between it and the cover; it will be ready in eight or ten days.

To melt Lard.—*Sain Doux.*

Skin a hog's caul; beat it well with a wooden *patula*, the thicker it is the better; put it into a stew pan with a little water, and let it boil long over a slow fire that it may be well done; when enough it is easily broken with the fingers; let it cool

nearly, and rub it through a search; if it is not for immediate use put it in a cool place or in bladders.

To make Hams.—*Manière de faire le Jambon.*

According to the quantity of hams let a *saumure** be made; put into it all sorts of odoriferous herbs, as sage, basil, thyme, bay, balm, juniper berries, salt, and saltpetre; to these add the good lees of wine, with the same quantity of water; leave them some days, and then draw off the *marinade** clear from the other ingredients; put a little water over, and wring out the herbs; add it to the other; arrange the hams and shoulders into an earthen vessel, and pour over the *saumure*; leave them in it for three weeks or a month; take them out; drain and wipe them; hang them in the smoke; when they are very dry and enough smoked preserve them by rubbing with half wine and half vinegar, that the flies may not spoil them.

Smoked Tongues.—*Langues de Porcs fumées et fourrées.*

Take the quantity of pork tongues to be preserved; cut off a part of the throat and the skin; put them in a vessel very closely together as they are rubbed with salt and salt-petre; put in basil, bay, thyme, juniper, and shalots if approved; press them well down, put a weight over them, and cover them very closely from the air; put them in a fresh place for eight days; after that time drain them, and put them into hog, beef, or veal puddings; tie them at each end and smoke them.

They are cooked in water with a little wine, a bunch of parsley and young onions, onions thyme, bay, and basil. These tongues are served cold.

To roast a Pig.—*Cochon de Lait.*

A pig ought to be young, short, and fat; nick the nape off the neck, and make four incisions upon the buttock to lace up the tail; pass three skewers to form it as a hare in *gite*; put it into fresh water; drain and leave it to dry; singe it if any hairs remain; when it has warmed

used *Saumure* and *marinade*, term: for different pickling liquors
* much by the French.

the spit baste it with oil with a feather brush, that the skin may be crisp; this must be done often; when it is taken from the spit give the skin a nick round the coat to keep the skin crisp.

Stuffed Pig.—Cochon de Lait en Galatine.

When the pig has been thoroughly prepared, bone it excepting the feet, taking care to preserve the skin whole; have ready a *farce cuite*; spread out the farce upon a cloth, and put the *farce* over it about the thickness of a finger, and strew large lard; intermix it with fillets of truffle, omelets, of yolks of eggs, pistaches, sweet almonds, and the *noix* or nice part of cooked almonds; cover this with the same thickness of *farce*, and continue to fill till the skin is full without being too much distended; give it as much as possible the original form; sew it together; fix the feet as for the spit; rub it with lemon; cover with lard, and wrap in a new towel, which must be sewed; tie the ends; *marque** a braise with the refuse of the pig, some slices of ham, a knuckle of veal cut in two, two cloves of garlic, two bay leaves, carrots, onions, parsley, and young onions; put in the pig; moisten with a good *bouillon*, add a bottle of *vin de grave*; let it boil; draw it to the side of the stove, and let it cook slowly for three hours; put a part of the braise through a gauze strainer; if it is not coloured enough, put in a little fresh juice reduced; and clarify it as is directed for *aspic*; when cold take off the cloth and dish the pig with a border of the *aspic*, cut in diamonds, and dressed round the dish *en cordon*.

Blood Pudding.—Boudin ordinaire.

Cook twelve onions in *bouillon* or *consommé* with parsley, young onions, thyme, basil, and a bay-leaf; wash them very fine; take four pints of blood that has been properly taken from the throat of the animal; add a little vinegar to prevent it from curdling; cut a pound and a half of the caul in dices; put it into the

* *Marque*, is to dress ingredients properly in a stewpan.—
marque, is to cover over with sauce, &c.

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blood with four pints of rich cream, hashed fine herbs, fine spices, salt, and pepper, mix all well together; take the puddings of hogs or sheep, which must be well scraped and cleaned; fill them with a filler; but do not make them too full, otherwise they might break; tie them into proper lengths; put them into a pot of warm water, and do them over a slow fire to prevent their breaking; turn them carefully with a skimmer; if they are pricked, and the fat comes out, they are sufficiently done; take them up upon a cloth and let them cool; when they are to be sent to table slit and grill them.

Puddings another way.—*Boudin à la façon de Nanterre.*

Take a sufficient quantity of onions, put them in a wooden bowl, and with a harness-maker's knife mince them; then put them in a stewpan with some of the caul; put them upon the fire till the onions are well done, without being browned; let them cool a little put in the blood; and mix seasoning with fine salt, fine herbs, and spices; add cream, and finish as before.

White Pudding.—*Boudin Blanc.*

Cook a dozen of onions as directed for *boudin ordinaire*; make a very dry *panada* of cream; put the onions with it into a mortar, adding sweet almonds that have been put through a search; mix altogether; add some raw yolks of eggs, caul cut in dices, white of roasted fowls hashed very fine; pound altogether, and moisten with warm rich cream; season with salt and fine spices; taste if it is good, and fill the skins.

These puddings do not require so much cooking as the black; instead of water use milk; let them cool and prick them, instead of cutting, before they are put upon the grill: the best manner of doing them is to put them into a white paper case.

Craw-fish Pudding.—*Boudin d'Ecrivisses.*

Take half a hundred of craw-fish, and boil them in *bouillon*; let them cool; take the shells off the claws and tails, and suppress that of the bodies; dry the shells, pound and make a butter of them (see *Beurre d'Esc-*

visses), cut the tails in dice; put them into a stewpan with the spawn; take the white of a fowl minced fine, *panada* of cream very dry, some roasted onions, some fat livers cut in slices and also in dice; mix in the *beurre d'ecrevisse* some spoonfuls of *consommé*, fine spices and salt; mix all well together, and fill, tie them, and cook them as the white puddings.

Rabbit Pudding.—Boudin de Lapereau.

Roast a young rabbit; take off the flesh and pick out the sinews; hash it with the liver very fine; break the bones, and put them into a stewpan; moisten with *consommé*, let it boil to draw the flavour, with which a *panada* is to be made; pound the meat and *panada* together; add a third of butter, that is to say, put in an equal part of the three ingredients; add fine minced onions that have been cooked in *consommé*, six raw yolks of eggs, reduced cold cream, as much as is necessary to make the whole to the consistence of pudding; add fine spices, salt, and nutmeg, and finish as is directed above.

Pheasant Pudding.—Boudin de Faisan.

Roast a pheasant, and prepare it as directed in the above receipt; cook six onions in *bouillon*, seasoned with salt, pepper, two cloves, basil, a bunch of parsley, and small onions; when the onions are done to a perfect reduction of their seasoning, mince them very fine; mix all together and pound them; put in rich cream, six yolks of eggs, and three quarters of a pound of white caul cut in dice, salt, and fine spices; fill the puddings, and cook them as above.

Smoked Sausages.—Cervelas fumés.

Mince what quantity of fresh pork will be necessary; mix with it equal to a quarter of lard, salt, and fine spices; fill the puddings and tie them; hang them in the smoke for three days; then cook them in *bouillon* for three hours, with salt, a clove of garlic, thyme, bay, basil, parsley, and young onions; when cold serve upon a napkin.

Sausages.—Saucisses.

Take the flesh of pork between the breast and

the lard, which lays over the tendons, as fat as possible; mince it very fine; add salt and fine spices; fill, tie, and grill them over a slow fire.

Flat Sausages.—*Sausisses Plates.*

Prepare the pork as in the foregoing article; wrap it up in pieces of caul of the size required, and grill them upon a slow fire.

Andouilles de Cochon.

Cut pork puddings of a proper size; clean them carefully, and lay them in white wine for five or six hours, with thyme, basil, and two cloves of garlic; cut some fillets of fresh pork, caul, and fraise; mix all with salt, fine spices, and a little powder of anise seed; fill the puddings, not too much as they might burst; tie and cook them in a vessel of the same length, with milk and water, parsley, young onions, a clove of garlic, thyme, basil, bay-salt, pepper, and fraise; let them cool in their seasoning; wipe them well; nick them a little; grill, and serve.

Andouilles de Couenne.

Cut in fillets the skin of young pork, tripe, and caul and finish as above.

Andouilles à la Béchamelle.

Put a bit of butter into a stewpan, with a slice of ham, three shalots, parsley, young onions, a clove of garlic, thyme, basil, and bay; put them upon a slow fire; let them sweat a quarter of an hour; moisten with a quart of milk; let them boil and reduce to the half; pass it through a search; put in a large handful of the crumb of bread, and make it boil until the crumb has taken up all the milk; cut fillets of fresh pork, caul, petit lard, and veal fraise; mix all with the bread and six yolks of eggs, fine spices, and salt; fill the puddings; tie, and cook them in half milk and half fat broth, salt, pepper, and a bunch of parsley and young onions; serve as directed for the *Andouilles de Cochon*.

Andouilles de Veau.

Take a veal's fraise and udder; blanch them a full

quarter of an hour, and cut them in fillets ; add a pound of petit lard, cut in the same manner ; mix the whole with salt, fine spices, some minced shalots, four large spoonfuls of rich cream, and four yolks of eggs ; employ pigs' puddings, and cook them in *bouillon*, a bottle of white wine, a clove of garlic, thyme, basil, bay, and a bunch of parsley and young onions ; let them cool in their seasoning ; nick and grill them.

Andouilles de Fraise de Veau.

Take a fraise and one udder or two (according to their size) of the veal, blanch and let them cool, mince them ; hash some mushrooms, shalots, parsley, and ruffle ; put these fine herbs into a stewpan with a bit of butter ; pass them, and moisten them with a glass of Malvoisie or Madeira ; when that is half reduced, put in four or five spoonfuls of *espagnole*, and reduce it ; put in the other ingredients, six yolks of eggs, salt, pepper, and fine herbs ; taste if good ; and fill the puddings, not too full, and tie them ; put them two minutes in boiling water, to give them their form ; let them cool ; put into a stewpan slices of veal and ham, carrots, and onions ; put in the *andouilles* ; cover them with slices of bacon ; moisten with *bouillon* and white wine ; let them simmer an hour ; leave them to cool in their seasoning ; nick and grill them.

WILD BOAR.—*Sanglier.*

The wild boar differs very little from the domestic hog, and consequently very little in the preparation ; it is not eatable when old, from the state of nature it enjoys.

Head of the Wild Boar.—*Hure de Sanglier.*

Is prepared in the same manner as *Hure de Cochon*.

Fillets of Wild Boar.—*Filets de Sanglier.*

Cut out these fillets as those of beef or veal ; cut mions in slices, some shalots, cloves of garlic, cloves, bay, sage, juniper, basil, thyme, and salt, half vinegar and half water ; *marinate* the fillets, or any other part, four or five days ; drain them, and put some oil in a stewpan, pass the fillets upon both sides over the fire ;

put fire over and under, and let them simmer ; the time must be according to the size of the pieces, and age of the animal ; drain upon a cloth, and serve over *sauce poivrade*.

These fillets may be cooked upon the spit, and served with the same sauce.

Cutlets of Wild Boar.—Côtelettes de Sanglier.

Pare and lard the cutlets, and do them as in the above article.

Ham of Wild Boar.—Jambon de Sanglier.

This ham is prepared the same as that of pork

The way to give Pork the taste and appearance of Wild Boar.—Moyen de donner au Cochon le goût et l'apparence du Sanglier.

Cut the pork into cutlets or fillets, &c. &c. ; put them into the *marinade* directed for the *filets de sanglier* ; add some melilot, balm or mint, and some green walnut shells* ; let them *marinade* eight days, by that time it will have taken the colour and taste. To insure it, a young animal must be chosen, which is known by pulling the skin, which, if *young*, is easily torn.

ROEBUCK.—Chevreuil.

The roebuck is much less than the deer, but resembles it greatly ; his age is known by the branches of his horns, and if he has attained ten, he is past being useful in cookery. The best age is from eighteen months to three years.

To skin a Roebuck.—Manière de dépecer un Chevreuil.
See SHEEP.

To roast a hind quarter.—Quartier de derrière à la Broche.

Prepare it as a leg of lamb ; put it into a raw *marinade*, as is directed for the *sanglier*, which is to be made weaker or stronger, according to the time it is to be

* These ought to be prepared by salting when they are in season.

kept ; when sufficiently done, drain and put it upon the spit ; wrap it in buttered paper, and serve it with a sauce (*au pauvre homme*) or *poivrade* ; the roebuck may be kept six months, changing the *marinade* ; in that case it requires to steep a day or two to take it out.

Cutlets of Roebuck.—*Côtelettes de Chevreuil.*

Cut, pare, and flatten the cutlets a little ; they may either be larded or not, and put them in the same *marinade* as is directed in the above article ; one day is sufficient. Put a little oil into a stewpan, and do the cutlets in it over a strong fire ; when enough done, and of a fine colour, serve them upon a *poivrade* or any other sauce, such as *tomate*, &c.

Epaules de Chevreuil.

Take off the flesh of the shoulders in small fillets ; skin, nerve ; lard and *marinade* them as the cutlets ; cook and serve them in the same manner.

Civet de Chevreuil.

Take the breast and neck of a roebuck ; cut them in pieces, as is directed for *haricot* of mutton ; put some fine lard in a stewpan with a little butter, and pass it over the fire ; drain out the lard and make a light *roux* with the butter ; put in the meat, and when it is well hardened, moisten with a bottle of good red wine and four pints of water ; season it with a bunch of parsley and young onions, two cloves of garlic, thyme, bay, salt, and pepper ; stir it often that it may not stick ; put in small onions raw, or done in butter and mushrooms ; let them cook, and skim ; if the sauce is too thin reduce it.

Brains of Roebuck.—*Cervelles de Chevreuil en Marinade.*

Prepare the brains as those of sheep ; cook them in a *marinade* ; drain, and fry them.

Fallow Deer.—*Daim.*

The daim is less than the deer, and comes between

it and the roebuck; it is not much esteemed in France; but were it cooked as in England, it would be equally esteemed there. I shall only give one receipt, which is the manner the English prepare the haunch.

Haunch of Venison. — Quartier de derrière du Daim.

Take out the chump bone; beat and powder the under part with fine salt; make a sufficient quantity of paste, which is to be made of flour, six eggs, salt, and a very little water, as the paste must be very firm; wrap it up in a wet cloth, and leave to repose for an hour; afterwards roll it out equally of the thickness of a crown piece; spit the venison, and wrap it entirely in the paste, which ought to be in one entire sheet; unite it well by wetting the edges, and laying them over; then wrap it up in a buttered paper, which ought to be of one entire piece; let it cook at a very equal fire for three hours; when done, take off the paper*; let the paste take a good colour, and send it to table with a sauce-boat of currant jelly.

HARE. — *Lievre.*

Gateau de Lievre.

Prepare a hare, preserving the liver and blood; take off all the flesh; pick out the skin and nerves†; mince it and as much veal liver with the liver of the hare; take as much of the *noix* of ham, mince it well, and add to the other ingredients in the mortar, and pound them all together into the consistence of paste; add one of third rasped lard; pound it anew till it is a perfect paste; season with salt, fine spices, cooked parsley, and young onions, nutmeg, half a glass of brandy, six or eight eggs, one after the other, the blood of the hare and the juice of a clove of garlic: the juice is got by bruising it

* Although Mr. Bouvilliers is not very correct in his English receipts, yet as there is something always to be learnt from him, the best of them are given.

† It appears unnecessary to be always repeating "take off the skin and nerves," when it is so obvious that they ought not to be left.

with a little water in a spoon; mix all well together; cover a stewpan with thick slices of lard; put in the *farce*, the thickness of two fingers; have ready large lard cut in fillets, with pistaches and truffles, which are to be arranged alternately upon the *farce*; they are then to be covered with the same thickness of *farce*, continue till the mould is full; cover them with slices of lard and paper; put a cover over it, and place it in a baking-pan in an oven for three hours, but that according to its size; let it cool, heat the mould gently before it is taken out of the lard; make a mark to show where it is to be cut, that the lard may be cut across; serve on a napkin, either as a large or small piece in *entremets*. (Second course.)

To Roast a Leveret. — Levraut à la Broche.

To choose a leveret, examine its fore-paws, if the protuberances are soft it is young; take off the fore-paws at the elbow; skin and draw it; put the blood in a vessel; cut the hind legs half through; put one of them through the knuckle of the other; break the thigh bones in the middle: stiffen it over the fire; wipe and rub off the blood with the hand; lard or barb* it; put it on the spit and give it from a half to three quarters of an hour to do; serve it with a *poivrade*, which must be thickened with the blood without letting it boil.

Juice of Hare. — Civet de Lievre.

This *civet* is made as that of the *chevreuil*, or roebuck, only that it is thickened with the blood.

Scollops of Leveret in blood. — Escalopes de Levraut, au Sang.

Take one or two leverets, and after preparing them take off the fillets and the *noix*† of the legs; cut them the thickness and size of crown pieces; beat them with a handle of a knife dipt in water; arrange them

* Barb, signifies cover it with slices of lard.

† The muscles of the legs.

with the kidneys in a *sauté* pan, or a deep silver dish in which butter has been melted ; put in a little salt and large pepper ; baste them with melted butter ; lay over a round of white paper, and leave them till ready to serve ; break the bones and the heads, and put them with the parings into a pot with some slices of ham, some kidney-fat of veal, two onions stuck each with a clove, two or three carrots, bunch of parsley and young onions, a bay leaf and half a clove of garlic ; moisten with *bouillon*, and a glass of red burgundy ; let it stew an hour or more, skim it ; pass it through a tammy, and set it again on the fire ; reduce it more than half ; add three large spoonfuls of *espagnole*, and again reduce it to the consistence of half-glaze ; when ready to serve, put the scollops upon a brisk fire, and when firm on one side turn them upon the other ; drain them from the butter, retaining the juice of the fillets ; put the whole into the *fumet* ; thicken with the blood and a bit of butter, adding the juice of a lemon.

If there is no *espagnole* make a little *roux* ; thicken the *fumet* with it before rubbing it through ; and to make it nearly the same as the above, reduce it again.

Filets de Levrauts à la Provençale.

Take off the fillets, and after preparing them, lard them with anchovies (that have been refreshed) and lard ; put wine into a stewpan with half a clove of garlic, some minced shalots, salt, and large pepper ; put in the fillets to cook ; drain them hot, and put into the stewpan two spoonfuls of *coulis* and as much *consommé*, with half a spoonful of tarragon vinegar ; reduce the sauce ; pass it through a tammy ; put it again upon the fire, and skim it anew ; taste every thing ; dish with the fillets over.

Filets de Levrauts en Serpent.

Take the large fillets of three or four large leverets ; pare them ; form the large end into the shape of the head of a serpent ; lard the rest in two rows ; cover a stewpan with slices of lard ; put in the fillets, forming them into serpents ; season with a bunch of parsley, young

onions, a carrot and an onion; half a glass of white wine, and moisten the whole with *consommé*; cover with a buttered paper, let them boil, and leave them to stew a quarter of an hour with fire over and under them; drain them upon a cover, *glaze* and serve upon a good *fumet* (see *Scollops of Leverets*). The legs and shoulders may be made into a *civet*, or in the following manner :

Crisses de Levrauts en Papillotes.

Take the legs of six leverets, bone them to the knee, pass them in fine hashed sweet herbs; let them stew nearly half an hour, and finish them in the same manner as cutlets of veal in *papillotes*.

Take either a hare or the legs of leverets, pound the flesh and liver; and rub them through a *quenelle* search; gather them up and have the same quantity of dried *panada*, which has been made of *consommé* or *bouillon*, as there is of the pounded meat; pound them together, and add as much butter as *panada*, that is to say, that an equal part of the three articles should be employed; then put in the blood, season with salt, fine spices, nutmeg, fine herbs minced small and done in butter; put in three or four yolks of eggs one after the other, and finish with two whipt whites, which must be added lightly; poach a little bit, to taste it; if properly made, shake a little flour upon the table, and roll it into the size of small *bolonese sausages*; form then the puddings; strew a little flour upon a cover, boil them in *grand bouillon*; let them cool, dip them in melted butter, roll them in crumbs of bread, grill and serve them upon a good *fumet* as directed above.

Cutlets of Leverets. — Côte de Levraut.

Take the fillets from three large leverets and cut them into the size of cutlets; wash them in milk; dry them; season them with salt, pepper, and nutmeg; dredge them in flour; dip them in egg; roll them in crumbs of bread; fry them in butter; and serve them upon a good *fumet*.

with the kidneys in a *sauté* pan, or a deep silver dish in which butter has been melted ; put in a little salt and large pepper ; baste them with melted butter ; lay over a round of white paper, and leave them till ready to serve ; break the bones and the heads, and put them with the parings into a pot with some slices of ham, some kidney-fat of veal, two onions stuck each with a clove, two or three carrots, bunch of parsley and young onions, a bay leaf and half a clove of garlic ; moisten with *bouillon*, and a glass of red burgundy ; let it stew an hour or more, skim it ; pass it through a tammy, and set it again on the fire ; reduce it more than half ; add three large spoonfuls of *espagnole*, and again reduce it to the consistence of half-glaze ; when ready to serve, put the scollops upon a brisk fire, and when firm on one side turn them upon the other ; drain them from the butter, retaining the juice of the fillets ; put the whole into the *fumet* ; thicken with the blood and a bit of butter, adding the juice of a lemon.

If there is no *espagnole* make a little *roux* ; thicken the *fumet* with it before rubbing it through ; and to make it nearly the same as the above, reduce it again.

Filets de Levrauts à la Provençale.

Take off the fillets, and after preparing them, lard them with anchovies (that have been refreshed) and lard ; put wine into a stewpan with half a clove of garlic, some minced shalots, salt, and large pepper ; put in the fillets to cook ; drain them hot, and put into the stewpan two spoonfuls of *coulis* and as much *consommé*, with half a spoonful of tarragon vinegar ; reduce the sauce ; pass it through a tammy ; put it again upon the fire, and skim it anew ; taste every thing ; dish with the fillets over.

Filets de Levrauts en Serpent.

Take the large fillets of three or four large leverets ; pare them ; form the large end into the shape of the head of a serpent ; lard the rest in two rows ; cover a stewpan with slices of lard ; put in the fillets, forming them into serpents ; season with a bunch of parsley, young

onions, a carrot and an onion; half a glass of white wine, and moisten the whole with *consommé*; cover with a buttered paper, let them boil, and leave them to stew a quarter of an hour with fire over and under them; drain them upon a cover, *glaze* and serve upon a good *fumet* (see *Scollops of Leverets*). The legs and shoulders may be made into a *civet*, or in the following manner :

Cvisses de Levrauts en Papillotes.

Take the legs of six leverets, bone them to the knee, pass them in fine hashed sweet herbs; let them stew nearly half an hour, and finish them in the same manner as cutlets of veal in *papillotes*.

Take either a hare or the legs of leverets, pound the flesh and liver; and rub them through a *quenelle* search; gather them up and have the same quantity of dried *panada*, which has been made of *consommé* or *bouillon*, as there is of the pounded meat; pound them together, and add as much butter as *panada*, that is to say, that an equal part of the three articles should be employed; then put in the blood, season with salt, fine spices, nutmeg, fine herbs minced small and done in butter; put in three or four yolks of eggs one after the other, and finish with two whipt whites, which must be added lightly; poach a little bit, to taste it; if properly made, shake a little flour upon the table, and roll it into the size of small *bolonese sausages*; form then the puddings; strew a little flour upon a cover, boil them in *grand bouillon*; let them cool, dip them in melted butter, roll them in crumbs of bread, grill and serve them upon a good *fumet* as directed above.

Cutlets of Leverets. — Côtelettes de Levraut.

Take the filets from three large leverets; prepare and cut them into the size and shape of small mutton cutlets; flatten and pare them; boil the ribs of the leverets till the flesh come off easily; prepare these bones nicely to form the cutlets in putting one into each; then put into a stewpan butter, rasped lard,

parsley, young onions, shalots and mushrooms, all minced very fine, seasoned with salt, pepper, and half a glass of white wine; put in the cutlets over these herbs, let them have five or six minutes, arrange them *en cordon** in the dish; keep them warm, skim the herbs, and put in a spoonful of reduced *consommé*, with the juice of a large lemon; mix all well, and pour this sauce into the well of the cutlets.

RABBITS.

Sauté, ou Escalopes de Lapereaux.

Take the fillets of two rabbits with the legs, small fillets, and kidneys; cut them in small pieces, of an equal size, dip the handle of a knife in water to flatten them with, and pare them; melt some butter in a *sauté-pan*, put in the scollops carefully, strew in a little salt and pepper, and pour a little melted butter over them; cover them with paper and leave them till ready to serve; cut up the carcasses of the rabbits and put them into a pot with a carrot, two onions, one stuck with a clove, a bunch of parsley and young onions, a bay leaf, a slice of bacon, and some parings or *débris* of veal; moisten with *consommé* and let it boil; skim and let it cook about an hour; skim and run it through a search; let it reduce a third, add two large spoonsful of reduced *espagnole*; reduce it again, working it to the consistence of half *glaze*; at the moment of serving, toss the scollops, stiffen them upon both sides, drain the butter but preserve the juice; put them into the sauce, toss them; put in a bit of butter, and dish with a border. (See article *Bord, de Plat*.)

In the season, truffles or cucumbers may be cut, passed in butter, and added to the scollops.

Fillets may also be larded with lard and truffle, done with fire over and under, *glazed* and served over a good *fumet*.

Filets de Lapereaux à la Purée de Champignons.

Take the fillets of six rabbits, prepare and lard

* *En cordon* is in a wreath which leaves a well in the centre, into which the sauce or *ragout* is put.

them with middling-sized lard, cook them as above, and send them to table with a *purée* of mushrooms; they may be also served upon cucumbers, pease, endive, &c.

Cuisses de Lapereaux à la Dauphine.

Take out the thigh bones of eight legs of rabbits, lard and *marque* them in a stewpan as *fricandeaux*; cook them half an hour, *glaze* and serve under a reduced endive to the consistency of *béchamelle*.

A Leveret Hash.—*Hachis de Lapereaux à la Portugaise.*

Take off the flesh of three roasted leverets, skin, nerve, hash, and put it in a dish; break the carcasses and put them into a stewpan, with five large spoonsful of *espagnole*, two of *consommé*, and a glass of white *champagne*; when enough, put it through a tammy, reduce it to half *glaze*, put in the hash with pepper and a bit of butter; *vannez** without allowing it to boil, and serve it in a dish with a border of fried bread; lay over eight or nine poached eggs; which ought to be laid between, with a little essence about them; likewise small filets may be introduced, decorated with truffles or larded.

Filets of Leverets.—*Filets de Lapereaux à la Vopallièr.*

Proceed as above with undressed hares, only cut the meat about the thickness of two inches; marinade this in good oil, fresh minced truffles, shalots, parsley, and young onions minced very fine; season with salt and large pepper, leave them in this pickle for two hours, thread them on skewers with this seasoning, wrap them in slices of bacon, cover them with paper and fix them on the spit; let them have a quarter of an hour; take off the paper, and lard and serve them over a good brown *Italienne*, heightened with lemon juice.

Fricassée of Leverets.—*Lapereaux en Fricassée de Poulet.*

Take two very tender leverets, cut them in pieces,

* *Vanner* is to lift and let fall from the spoon, to mix thoroughly together.

wipe off the blood, put them into a stew-pan, with slices of onions, a bay leaf, parsley in branches, young onions, and a little salt; give them a boil; drain, wipe, and pare them anew; put them into another stew-pan with a bit of butter, *sauté* or toss them; strew a little flour over, moisten with the water they were blanched in, taking care to shake them, that the flour may not get into knots; let them boil; put in mushrooms or truffles, or both; let them reduce, and thicken with four yolks of eggs, diluted with a little milk or cream, or a little of the sauce cooled; and finish with a little lemon-juice; remember, when that is not to be had, to employ verjuice or even white-wine vinegar.

Giblets of Leverets.—Gibelottes de Lapereaux.

Take half a pound of petit lard or nice bacon, cut it in large dice, which fry white in butter, drain and put a little flour in the butter to make a *roux*; cut two leverets in pieces, and when the *roux* is of a fine white, put in the leverets; let them harden, and add the petit lard; moisten with half a bottle of white wine and some *bouillon* or water; add salt, pepper, a bunch of parsley and young onions, a clove, a bay leaf, and a clove of garlic; while cooking put in mushrooms, skim, and take out the sweet herbs; if the sauce is too thin, take out some and reduce it.

Giblets with Eels.—Gibelotte de Lapereau et d'Anguille.

Proceed as above, adding an eel cut in junks, which must be cooked with the leverets, or separately, in the same seasoning.

Rabbit with Pease.—Lapereaux aux petits Pois.

Make a little *roux*, cut the leverets in pieces; when the *roux* is very white put them in and heat them in it; add some dices of ham, and moisten them very much with *bouillon*; put in a bunch of parsley and young onions, a clove, a bay leaf, and half a clove of garlic; when it is near boiling, put in a quart of pease; salt and reduce the whole; take out the sweet herbs before sending it to table.

Timbale de Lapereaux.

Prepare two young rabbits as above; pass them in a stew-pan with butter, salt, pepper, parsley, young onions, shalots, mushrooms, and truffles hashed with fine spices, and a bay leaf; moisten the whole with a glass of white wine, and two large spoonsful of *espagnole*; let them simmer, and when done take out the bay leaf and let them cool; then butter a mould of sufficient size, line the mould with rolled paste (see *Pâte à Pâté*); begin at the middle of the bottom in turning the paste till it arrives at the edge; take care that the paste lies firm over each other, then have ready a piece of paste for a double bottom; it ought to be at least an inch larger than the mould, and about the thickness of a crown; wet it, and after having rubbed the bands over with yolks, put it in, join it well by pressing it with the hand that no opening may be left; then make small *quenelles* of *godiveau*, dress them all round till they nearly reach the top, then put in the leverets and mushrooms, passed or fried in butter; make a cover for the *timbale*, wet the edges, put on the cover, join it, and dress it round; let it be in the oven an hour and a half: when it has taken a good colour and ready to serve, turn it upon a dish, cut it open in the best manner, and put in a good *espagnole*. ✓

If there is not time to make the bands, butter a mould and powder it with vermicelli, put in a bottom and finish as above.

Mayonnaise de Lapereaux.

Cut two leverets, that have been roasted, in pieces, pare and toss them in a *mayonnaise*. (See *Sauce Mayonnaise*.)

Lepereaux aux fines Herbes.

Cut two leverets in pieces, pare and put them into a stewpan with butter, salt, pepper, parsley, young onions, shalots hashed, and mushrooms; pass them over the fire for a quarter of an hour; when they are sufficiently done, add the juice of a large lemon.

Lapereaux aux Papillotes.

Prepare the leverets as above, put them in *papillotes* (See *Cuisses de Levrauts en Papillotes*.)

Marinade de Lapereaux.

Cut two roasted leverets in pieces, put them in a *marinade* (see article *Marinade*); when they are sufficiently done, drain and fry them in a *pâte à frire*, or butter; give them a fine colour.

Rabbits in Salad.—*Salade de Lapereaux.*

Cut in pieces one or two roasted leverets, pare and arrange them in a dish, garnish with fillets of anchovies, hard eggs cut in quarters, beet-root if in season, hearts of lettuces, capers, well cooked onions, and other minced ingredients generally served with salads; send oil to table with it.

Rabbits in Soup.—*Terrine de Lapereaux.*

Prepare and cut two young rabbits in pieces, put them into a small pot with two or three onions, one stuck with a clove, one or two carrots, a bay leaf, a bunch of parsley, and small onions, half a clove of garlic; moisten with good broth; have ready half or three quarters of a pound of lard cut in dice with the skin on, blanched, which must be added to the leverets; when sufficiently done, drain and put into a tureen, and *masque* or pour over a *purée* of *lentilles* or pease. (See *Purée de Lentilles*, or *Purée de Pois*.)

Rabbits roasted.—*Accolade de Lapereaux à la Broche.*

Prepare two young leverets, cut the fore-legs close to the body, and half from the hind; put one leg through the knuckle of the other; dress and beat them upon the back with the handle of a knife, lard one, and barb or wrap in slices of bacon the other; spit and baste them while cooking; serve with a *poi-vrade* in a sauce-boat.

PHEASANT.—*Faisan.*

If the pheasant is young it will still retain the first quill in the point of the wing; the cocks are known by their spurs, which are long and pointed when old; they ought to be chosen fat and full of flesh.

To roast a Pheasant. — Faisan à la Broche.

Pluck a pheasant, all except the head and tail, taking care not to tear the skin; having prepared it, barb or lard it, wrap up the head and tail in paper: spit it and lay the tail up over the back, and wrap the whole in paper: when done enough take off the paper and dish it. If for an English table send up bread sauce with it. (See that article.)

With Truffles. — Faisan aux Truffes, ou à la Périgueux.

Prepare a young pheasant as for the spit, empty it by the craw; it may be necessary to break the breast-bone, but be careful not to break the gall; pick and singe it lightly; clean a pound and a half of good truffles; pound three quarters of a pound of bacon, put it in a stewpan with the truffles, of which the smallest have been minced; set it upon a slow fire, with salt, pepper, and fine spices; when enough let them be nearly cold, and stuff the pheasant, sew it up, lard it, leave it two or three days or more that it may be well perfumed; spit, wrap it in paper, and let it cook an hour.

Fillets of Pheasants. — Filets de Faisan à la Voallière.

Take off the large and small fillets, beat them lightly with the handle of the knife, and pare them; melt butter in a *sauté* pan, dip in the fillets and arrange them in such a manner that they will not touch one another; strew a little fine salt, some large pepper over, and cover them with a round of paper; prepare the six small fillets by larding three and decorating the other three with little

crests of truffle : put them upon a tart-pan with melted butter and a little salt give them the form of a half circle, and cover them with a round of paper : having roasted the thighs of the pheasants or done them in a stewpan with a little butter without moistening, let them cool and be prepared, then mince them very small and put them into a covered stewpan ; a *fumet* having been made of the carcasses in the same manner as the *fumet de lapereau*, run it through a cloth ; add three large spoonfuls of worked *espagnole* ; reduce to the consistence of half *glaze*, reserve a little to *glaze* the *entrée* ; toss the fillets, see that they are enough done, dish them, *en couronne* ; put the *purée* and truffles into the sauce with a bit of good butter ; shake, but do not let it boil, pour it into the middle of the fillets or the well, the small fillets having been tossed at the same time ; *glaze* them, and make a second crown upon the mince.

Scollops of Pheasants. — Escalopes de Faisans.

Take off the wings of three pheasants, cut them into fillets of an equal size, make them into scollops as is directed in *Scollops of Leverets*, in a preceding article, melt a little butter in a *sauté*-pan and arrange the scollops ; dust over a little salt and pepper, baste them with melted butter ; make a *fumet* of the remains of the pheasants as is directed (see *Lapereau*) ; add three large spoonfuls of *espagnole* ; reduce to half *glaze* ; toss the scollops, drain off the butter, preserving the juice ; put them with the juice into the sauce ; toss and finish with a pat of butter, truffles may be added.

Salmi of Pheasants. — Salmi de Faisans.

Roast one or two pheasants, cut them up and pare them properly, put them into a stewpan and moisten with a little *consommé* ; heat them upon hot cinders ; put into a stewpan a glass of good red or white wine, three or four minced shalots, a bit of bitter orange-peel, three large spoonfuls of reduced *espagnole*,

about the size of a nutmeg of *glaze* or reduction of veal; reduce the whole, pound the skins and parings of the pheasants, put them into the reduction, moisten without letting them boil; pass or rub it through a tammy like a *purée*; put this *purée* or *salmi* into a stewpan, and put it into the *bain-marie*; when ready to serve, drain the pheasant, dish it nicely, putting the inferior parts undermost, consequently, the wings and thighs will be all round; let them be intermingled with hearts of crust or crumb of bread fried in butter; put into the *salmi* the juice of one or two bitter oranges.

Souffly of Pheasants. — *Soufflé de Faisans.*

The same as *Soufflé de Perdreaux*.

Pheasant with Sour-croute. — *Faisan à la Chou Croute.*

Take a large pheasant, prepare and lard it with large lard, seasoned with salt, pepper, fine spices, parsley, young onions, and pounded aromatics; wash and press out a sufficient quantity of *sour-croute* to make a large dish, cook it with a bit of *petit* lard and a Bolognese sausage, and add the top of a braise to nourish it; give it three or four hours upon a slow fire, then put in the pheasant and give it nearly an hour more; dish the pheasant, and with a pierced spoon drain the *sour-croute* and put it round the dish; cut the Bolognese in slices, take off the skin and border the dish with it, in intermixing the *petit* lard cut in slices and sausages.

Pheasants another Way. — *Croquettes de Faisans.*

If there is a pheasant (*de desserte*), that is to say, that has remained from a former day, or even a part of it, *croquettes* may be made in the same manner as those of *lapereau*, (art. *Farce*.)

Pheasants another Way. — *Mayonnaise de Faisans.*
(See *Mayonnaise de Lapereau*.)

Pheasant Pudding. — *Boudin de Faisan à la Richelieu.*

Take the flesh off the pheasant, pound and rub it

through a *quenelle* search; roast two large potatoes, take off the skin, and pound them; gather them up and make balls of them separately, that the quantities may be equal; pound these two well together, add the butter, which must also be equal; and pound them again; season with salt, pepper, fine spices and nutmeg, and let nothing prevail; moisten with five or six yolks one after another; when they are well mixed with the *farce*, poach a little bit, to ascertain if it is at its proper degree and of a good taste; whip three whites, and mix them well in: strew some flour upon the table, and roll up this *farce* into the size of large puddings; put them on a cover and poach them, as is directed for the *Boudin de Lapereaux*; let them cool, *pannez* them (*à l'Anglaise*); that is, to mix together a yolk, some melted butter, and a little salt to dip them in: when ready to serve, grill, and serve with a *fumet*, made of the remains of the pheasant. (See *Fumet de Gebière*.)

PARTRIDGES.

Red Partridges. — Perdrix Rouges.

The male is known by a protuberance upon the feet, and the age by the sharp point of the feather at the end of the wing.

Partridges. — Perdreaux Rouges à la Périgieux.

Take three partridges, draw them by the crops, singe them singly without heating the skin, do not truss the legs, but cut the point of the claws; rasp half a pound of lard, and prepare a pound of truffles; if large, cut them in halves or quarters, shape them into small truffles and mince the parings, pass them in the rasped lard, as directed *Pheasant (à la Périgieux)*; stuff the partridges with them and sew up the crop; truss their legs outside and form them handsomely, let the stomach look flattened; cover a stewpan with lard that can contain the partridges easily, with a little ham and fat of veal kidneys, a carrot, an onion, a bunch of sweet herbs, half a glass of white wine, a spoonful of *consommé*, and a little salt; lay the partridges over this

seasoning upon their breasts, with some slices of lemon, cover with slices of bacon, and let them boil; then put them upon a *paillasse*, with fire over and under, for three quarters of an hour; drain, dish, and serve with a sauce à la *Périgieux*.

To roast Partridges. — Perdreaux, ou entrée de Broche.

Prepare three partridges, truss and skewer them; cover the breasts with slices of lemon, and over that with lard; wrap them in paper, fix the ends to the skewers with packthread tied to the spit; give them three quarters of an hour; when ready to serve take off the paper, dish, and serve with clear juice in which a little large pepper has been put; squeeze over the juice of a bitter orange.

Perdreaux Grillés,

Are done as chicken, only they may be stiffened in butter in a stewpan on both sides before they are laid upon the *grille*, and sent to table with a sauce (*au pauvre Homme*).

Salmi of Partridges. — Salmi de Perdreaux.

Prepare three partridges, barb and roast them, let them be under-done; when cold cut them in pieces, take off the skin, pare and arrange them in a stewpan, with a little *consommé*; put them upon hot cinders; don't let them boil immediately; add six shalots and a little lemon peel, also four large spoonfuls of reduced *Espagnole*, let it reduce half; pass the sauce through a tammy, drain the partridges, dish them with crusts of fried bread between; sauce, and squeeze over them a little lemon juice.

Salmi chaud ou froid.

Prepare the *salmi* as is directed in the preceding article, finishing it a quarter of an hour before serving; take the partridges up; add to the sauce a large spoonful of jelly or aspic; put the stewpan in ice or in cold water, shake it well till it takes, then dip in the pieces one after another, dish them, and pour over the remainder of the sauce; garnish this *entree* with fried crusts, as also with jelly cut in diamonds or otherwise.

Perdreaux. (See *Pheasants à la Vopallière.*)
Salmi de Chasseur.

Roast three partridges as for the other *salmis*; put into a saucepan three spoonfuls of oil, half a glass of red wine, salt, pepper, the zest and juice of a lemon; toss the partridges in the sauce in which they are to be sent to table.

Perdreaux à la Monglat, ou Salpicon en Cuvette.

Truss three partridges as fowls, barb and roast them; when cold cut out the stomach in such a manner as to leave it like a basin; cut the flesh in small dice, heat the partridges in a little *consommé*, keeping them warm till ready to serve; put into a stewpan a piece of butter, cut six or eight fresh truffles with as many mushrooms, pass them in butter, with parsley, young onions, and shalots minced: moisten with a glass of *champagne*, and six large spoonfuls of *consommé* worked; reduce the sauce and skim it; cut two or three fat livers, put them into the sauce with the minced meat, salt, and large pepper, give them two or three boils; put in the partridges, heat the whole without boiling; dish, and fill the breasts with the *salpicon*, serve with a sauce of *fumet*. (See *Fumet* in the article *Lapereaux.*)

Chartreuse of Partridges with Cabbage. — Perdris aux Choux et en Chartreuse.

Take three old partridges, prepare and truss them *en poule**; lard with large lard, season with salt, pepper, and fine spices, pounded and sifted aromatics, parsley and small onions minced; cover a stewpan with some parings of veal, two carrots, two onions, and half a clove of garlic; put in the partridges, cover with slices of lard, moisten with some good stock, let it boil, and cover it with a round of buttered paper and the cover of the stewpan; put it on a *paillasse* with fire over and under, give it about an hour and a quarter; in the mean time prepare the cabbage in the same manner as beef (*au choux*), in which cook a Bolognese sausage, and a bit of petit lard; cut thirty red carrots, as many turnips,

* *En poule*, as a fowl.

make them the size of a shilling, their length must be that of the mould used ; blanch these roots ; drain and cook them in *consommé* with a little sugar to take off the acid ; having allowed the Bolognese and the *petit lard* to cool, butter a mould, put a round of paper in the bottom and a band round the sides reaching the top ; cut the sausage in thin slices and the lard in dices of the same thickness ; put in the centre of the mould a slice of sausage, then round it the dices of the *petit lard*, and continue to cover it in this manner ; then dress the sides of the mould with the formed carrots and turnips alternately very close together ; press out the cabbage, cover the bottom of the mould and the sides strengthening the wall ; leave sufficient room in the middle for the partridges ; put the breasts down, and fill up the mould with cabbage ; press it well in so that it may be firm, and leave nothing over the edge of the mould ; put on a cover, and put it in the *bain-marie* ; pass the seasoning through a gauze search ; add three large spoonsful of reduced *espagnole* in the following manner : let it reduce, skim, bring it to half *glaze* ; turn out the *chartreuse* ; take the paper carefully off, and sponge it all over with the corner of a cloth with the *glaze*, and sauce with it.

Another Way.—*Autre Manière de dresser les Perdrix aux Choux.*

Dish the partridges, squeeze the cabbage in a cloth, cut them nicely like sausages, *en batons*, so that they may stand round the partridges ; garnish them with Bolognese *petit lard* cut in slices and sausages *à la chipolata* ; sauce as above.

Another Way.—*Mayonnaise de Perdreaux.* •

Roast three partridges, leave them to cool, cut them in pieces, put them in a vessel with four shalots, a little tarragon and burnet minced, four spoonsful of oil, three large ones of broken jelly, a little pepper, salt, and a large spoonful of tarragon vinegar ; toss all well together, dish the partridges, putting the breasts and backs at the bottom, and the other pieces round ;

marque with a good *mayonnaise*; the dish may be garnished with jelly.

Another Way.—*Sauté de Filets de Perdreaux.*

Prepare four partridges, *Faisans à la Vopallière*; melt a quarter of a pound of butter in a *sauté* pan, dip and arrange the filets one after the other, strew over a little salt and cover with a round of paper; make a *fumet* of the carcasses (see *Fumet*, article *Sauté de Lapereaux*); add to the reduced *fumet* four large spoonfuls of *espagnole*; reduce, skim, and when ready to serve, toss the filets; they are done enough when they resist the touch; drain them, dish them *en couronne*, putting between each a fried heart of bread which has been glazed; finish with a pat of butter; baste the bread and sauce. This dish may be served with truffles.

Purée de Perdreaux. (See *Purée de Gibier.*)

Souffly of Partridges.—*Soufflé de Perdreaux.*

Roast two partridges, take off the flesh and pound them, adding the livers that have been blanched; put it into a stewpan with four large spoonfuls of reduced *espagnole*, heat it without boiling and rub it through a search; gather what remains on the outside together with a knife, and put the whole in a dish; put in a stewpan four large spoonfuls of *espagnole* and two of *consommé*; break the carcasses and put them in; cook, skim, and put it through a search; reduce, and put in the size of a small walnut of glaze or reduction of veal; take it off the fire and put in the *purée*, mix altogether; put in the size of an egg of good butter, a little nutmeg, and the yolks of four fresh eggs, the white of which must be whipt apart as for biscuit; mix them by little and little into the *purée* though hot, mix all well, and pour it into a silver dish or paper mould, round or square; put it in the oven; when the *soufflé* is well risen touch it lightly, if it resist a little it is enough; it must be served immediately, as it is apt to fall.

Partridges.—*Perdrix à la Purée, en Terrine ou Entrée.*

Lard three partridges as directed for *Perdrix au Choux*; cook them in the same seasoning, serve them with any *purée*, such as *lentilles*, &c.; garnish with sausages, *petit lard*, and *croutons* or crusts cut in rounds and fried in butter.

Partridge Hash.—*Hachis de Perdreaux.*

Roast two or three partridges, take off the flesh, suppress the skin and nerves, hash it very fine, break the bones, put it in a stewpan with four large spoonfuls of *espagnole* and two of *consommé*; cook this *fumet*, pass it through a search, reduce, skim, and bring it to half *glaze*; take it off the fire, and put aside a part of the sauce which will be required to *glaze* the hash when it is served; put into the remainder the minced meat with a little common pepper, nutmeg, and two small pats of butter; mix the hash well, dish, *glaze*, and garnish with fried bread and poached eggs. It may also be garnished with small fillets *en sautoir* between the eggs, or crests of tongue à *l'écarlate*.

Semelles de Perdreaux à la Chingara.

Take the fillets of three partridges, pare them, and melt some butter in a stewpan; turn them in the butter and cover with a round of paper; cut a nice-reddened veal's tongue into six pieces, making them the same size and shape of the fillets; warm them in a stewpan with a little *consommé*; take the parings of the tongue, leaving out the skin; cut them very fine, having made a sauce (see *Fumet de Lapereaux*); pass and reduce it, add three spoonfuls of reduced *espagnole*, reduce to the consistence of half *glaze*; toss the fillets, dish them *en couronne* with a bit of tongue between each; sauce with part of the sauce, put the hash in what remains, mix it well, taste if it is too salt, soften it with a bit of butter; serve the hash in the well of the fillets.

Partridge Cutlets.—Côtelettes de Perdreaux.

Take the filets of six partridges, beat them a little with the handle of a knife; take the smallest bones off the wings, scrape and put them into the filets in such a manner that they shall retain their hold; melt some butter in a *sauté* pan, put in the filets, strew over a little fine salt, and let them stiffen; drain, and let the butter cool a little; put in two yolks of eggs to thicken, dip in the cutlets, and grill them over red cinders; let them take a good colour, dish *en couronne*, serve with a clear or reduced *fumet* poured over them, which has been made of the carcasses; put in some large pepper and the juice of one or two oranges.

Pâtés froids de Perdreaux. (See article *Pâtés*.)

Remark.—There has been no mention made of the *Grey Partridge*, as both kinds are cooked in the same way.

WOODCOCKS, SNIPES, &c.

Bécasses, Bécassines, Bécasseaux.

The woodcock as well as the snipe is a bird of passage, so that it is only to be had during the winter months; it is much esteemed; these birds are all prepared in the same manner, and never opened.

To roast Woodcocks and Snipes.—Bécasses, Bécassines, &c. à la Broche.

Prepare three woodcocks without opening them, take off the skin of the head, truss up their feet and use their beaks for skewering them; choose the ~~kinest~~ ^{kinest} and lard it; barb the other two; pass a skewer between the thighs and fix the ends to the spit; half an hour will do them: baste them and lay three toasts in the dripping pan to receive their fat; when ready to serve take them up, dish the bread, and lay the woodcocks over it.

Another Way.—Autre Manière de les servir à la Broche.

Draw or empty the woodcocks by the back, take

out the neck, mince, and add about half the quantity of rasped lard with the intestines, a little minced parsley, young onions and shalots, salt and pepper; stuff the woodcocks, sew them up, cover them with slices of bacon, and finish as above. If they are to be served to the English, send to table with them a bread sauce.

Salmi of Woodcocks and Snipes.—*Salmi de Bécasses et de Bécassines.*

Roast three woodcocks, and let them cool; cut them up and cook as directed for that à la *Perdreaux*, except that the intestines of the woodcocks are added to the carcasses in making the *salmi*.

Souffly of ditto.—*Soufflé de Bécasses.* (See also *Soufflé des Perdreaux*.)

Roast ditto.—*Bécasses en Entrée de Broche.*

Proceed in the same manner as for the *Perdreaux à l'Entrée de Broche*, with the difference that the intestines are taken out and seasoned, as for the woodcocks à la *broche*.

Salmi de Bécasses de Chasseur. (See *Salmi de Perdreaux de Chasseur*.)

Woodcock stuffed with Truffles and roasted.—*Bécasse aux Truffes.*

Prepare the woodcocks and void them by the back; have ready a sufficient quantity of truffles cooked in rasped lard, with salt, pepper and fine spices, minced parsley, young onions and shalots; let them cool a little, mince the intestines well, mix them with the truffle; stuff the woodcocks, sew up the backs and truss them: lard and put them on the spit, as directed for woodcocks à la *broche*, or *marque* them in a stewpan, and do them with fire under and over.

Ditto hashed.—*Hachis de Bécasses en Crustades.*

Roast three woodcocks; when cold take off the meat and hash it very fine; take out the gizzard, and pound the remainder with the intestines; put into a stewpan a large glass of *champagne*, with three or four sliced shalots; when this has had one or two

boils, add four large spoonfuls of reduced *espagnole*; let it then boil and put in the pounded *débris* from the mortar; mix it without boiling and rub it through a search; in this state it is called a *purée*; gather it together, put it into a stewpan, and then into the *bain-marie*; make seven or nine large hearts or rounds of bread nearly three inches thick, fry them in butter, and hollow them out according to their shapes; put the hash into the sauce and mix it well; add a pat of butter, taste if it is good, fill the *croustades* if they are heart-shaped, dish them with the points inward, and lay a poached egg upon each.

PLOVER.—*Bécasse.*

The Golden Plover is usually roasted in the same manner as the woodcock, and is never opened; it is however made into different *entrées*, such as the following:

Plover.—Pluvier au Gratin.

Prepare and open four plovers, make a *farce* of their intestines, as directed for woodcocks, (article *Another Manner*); stuff them with it; put in the bottom of a dish *d'entrée* nearly an inch of *gratin*; (see *Gratin*, article *Farce*;) lay the plovers over it, fill up the spaces between, and bring the *farce* all round, but leave the stomachs out, which must be covered with slices of bacon; put it in the oven, or if it is cooked, lay it on the hearth; let the fire be hotter above than below; when ready to serve, drain and sauce them with a brown *italienne*. (See *Sauce Italienne Rousse*.)

Another Way.—Pluvier à la Périgueux.

Take four plovers and prepare them, put into a stewpan a dozen of truffles which have been pared, a bunch of parsley, young onions, half a bay leaf, a clove, a little basil, salt, and a little large pepper; pass them on the fire in butter, moisten with a glass of *champagne* and six large spoonfuls of *espagnole*; cook the plovers in this sauce; skim; put them with the truffles into another stewpan; rub the sauce through a tammy; dish the plovers with a truffle between each, and arrange the

remainder *en rocher*, that is to say, pile them up over the plovers; the sauce being reduced, and lemon juice added, serve.

Another Way.—*Pluviers en Entrée de Broche.*

Prepare four plovers, open them at the back and make a *farce* of the intestines, as directed for woodcocks; stuff them with this *farce*, sew up the back, skewer and wrap them in lard cover with paper and tie them to the spit: when they are done, dish them and *masque* with a *ragoût* of truffles.

To roast Thrushes.—*Grives à la Broche.*

(See *Woodcocks à la Broche.*)

Another Way.—*Grives à la Flamande.*

Prepare and truss the thrushes without drawing; put them into a stewpan with a bit of butter and a few juniper berries; strew over a little salt, toss, and give them a good colour; cover the stewpan and put a little fire under and over; rather keep them underdone, and serve them with their seasoning.

To roast Thrushes.—*Grives à l'Anglaise.*

Prepare and truss the thrushes without opening; skewer them and fix the skewers upon the spit, and wrap them in paper; when they are half done take off the paper and put a bit of bacon on the end of the skewers, let it broil and drop upon the thrushes; powder them with a little salt and crumbs of bread, give them a good colour, and serve with sauce (*au pauvre homme*) in a sauce-boat.

Quails roasted.—*Cailles à la Broche.*

Prepare and draw six or eight fat quails, wrap them in vine leaves and slices of bacon, leaving half of the claws out; skewer and spit them.

Quails with Bay.—*Cailles au Laurier.*

Draw and prepare seven quails, make a *farce* of their livers, with the livers of fowls, and raspt lard, a bay leaf minced very fine, young onions hashed fine; season with salt and large pepper; stuff the quails and skewer them; wrap in lard and cover with paper, fix them to

the spit, and when sufficiently done, serve them with the following sauce :

Cut some slices of ham, sweat it; when it begins to stick, moisten with a glass of good wine, two large spoonfuls of *consommé*, and as much reduced *espagnole*, add two bay leaves and half a clove of garlic; let it boil and reduce to the consistence of sauce; pass it through a tammy; have ready seven large bay leaves *blanched*; when the quails are enough, take off the lard and dish them with a bay leaf between each; add lemon juice to the sauce, pepper and a little butter; pass, *vannex*, and sauce the quails.

Quails with Pease.—Cailles au petit Pois.

Draw and prepare seven or eight quails; cover the bottom of a stewpan with barbs of ham and veal, a carrot, an onion, and a bunch of sweet herbs; cover the quails with slices of lard and a round of paper: make them boil and put fire under and over; when done drain them, and *masque* with a *ragoût* of pease (See *Ragoût de petits Pois au lard*.)

Cailles au Gratin.

Prepare and bone nine quails; cut a piece of the crumb of bread three inches and a half wide and two and a half in height; let it be like a bung, put round it a slice of lard; put it into the middle of a dish, cover it with *gratin*, slope it to a high point, and see that it continues its sloping to the edge of the dish till it comes to the thickness of half an inch; stuff the quails with the same *gratin* (see article *Gratin*); dress the quails upon the *gratin*, the claws out, but not beyond the bread; fill up the intervals between the quails, that the stomachs and claws may only be seen; cover the breasts with slices of lard, put them in the oven upon a little grill, or on the hearth with a little more fire above than below; let them take a good colour; when enough take off the lard, and cut out the bread; drain and put in a good brown *italienne*; glaze the breasts of the quails or not; add crests of fried bread between each quail.

Quails and Lettuce.—Cailles aux Laitues.

Prepare and truss eight quails; cover a stewpan with slices of lard and one of ham; put in the quails, pour a *poêle* over them; if there is none cut some kidney fat of veal in dice, an onion stuck with a clove, half a bay-leaf, a sliced carrot, a small bunch of parsley and young onions; moisten with *consommé* and half a glass of white wine; cover with slices of lard and a round of paper; half an hour before serving make them boil and cook; when enough, drain and dish with lettuces (see *Garnitures*); fried bread of a fine colour may be introduced between the quails after they have been sauced with a good reduced *espagnole* in which a bit of *glaze* has been dissolved.

If there is no *espagnole*, let the quails be done a little earlier; moisten the seasoning of the quails with a little *roux*; reduce the sauce; pass it through tammy; work it anew, and sauce the quails with it.

Quails in Crusts.—Cailles en Crustades.

Prepare six or seven quails; bone and stuff them with a *gratin* made of their livers mixed with those of fowls (see *Gratin*, art. *Farce*); sew up the quails and *marque* them as in the foregoing receipt; make as many *croustades* as there are quails, (see *Hachis des Bécasses en Croustades*); when they are done draw out the thread and put them into the *croustades*; dish and sauce them with a good *Italienne*, in which there is minced truffles done in butter.

Quails with Truffles.—Cailles aux Truffes.

Draw by the crop six quails; clean and turn nine fine truffles into small ones; mince the parings very fine with the quails' livers; season with salt and a bit of butter; cook the whole lightly; let them cool, stuff the quails; then *marque* them in a stewpan, as directed for those done with lettuce; when done drain and serve them with a sauce à la *Périgueux*; (see Art. *Sauce aux Truffes* or à la *Périgueux*.)

To roast Larks.—Alouettes à la Broche.

Prepare twenty-four larks without opening them; wrap each in a slice of lard, and skewer them as they are done on a small skewer; pass a pack-thread from one side to the other lengthways to secure the lard; tie it to the spit; cook them at a brisk and clear fire, put toast in the dripping-pan to receive the fat, and serve them upon it.

Larks another Way.—Alouettes au Gratin.

Prepare fifteen larks; cut them up the back; bone them and fill them with *gratin*; (see *Gratin*, art. *Farce*); cover a dish with about half an inch of the *gratin*; lay the larks over it *en couronne*, that there may be a well in the middle, as directed for quails *au gratin*; fill up with *gratin*, leaving nothing visible but the breast, which must be covered with slices of lard; put them into an oven; (these small dishes may be cooked in a hearth-oven, or with fire under and over); let them take a fine colour; when enough take off the lard and bread; sauce with a brown *Italienne*.

Larks with Truffle.—Sauté de Mauviettes aux Truffles.

Prepare four dozen of larks and take off the fillets; melt some butter in a *sauté-pan*; put in the fillets like scollops, and put over them truffles cut like farthings; put into a stewpan four spoonfuls of *espagnole* and two of *consommé*, and add the carcasses or *débris* of the larks from which the gizzards have been taken, with a glass of *champagne*; let it stew half an hour; skim and rub it through a tammy; reduce it to half *glaze*; the fillets and truffles being cooked, drain off the butter, preserving the juice; put the fillets, truffles, and juice into the *fumet*, without allowing it to boil; toss it well, and finish with half a pat of butter.

Cold or hot Pâté of Larks.—Pâté chaud et Pâté froid de Mauviettes.

(See article *Pâtisserie*).

*Rouges-gorges, Ortolans, Muriers, et Becfigues.—
Red-throats, Ortolans, Becpecker, &c.*

They are prepared in the same manner as larks, and often roasted. (See *Mauviettes*.)

OF PIGEONS IN GENERAL.

Des Pigeons.

The wood-pigeon differs from the others in colour and taste; the young are the best, which are known by their nails being shorter than the old. They are eaten for the most part roasted; the old are of no use but for the pot.

Wood Pigeons in pickle. Ramereaux en Marinade.

Prepare three young wood-pigeons, cut them in two or four, and cook them in a weak *marinade* (see *Marinade*); a little before serving them drain them on a cloth; dip them in *pâte à frire*; fry them of a good colour; drain and serve them as other *marinades*.

Ramereaux Poêlés.

Prepare and singe lightly three or four young pigeons; truss them with their legs within; cover a stewpan with slices of lard, and a slice of ham, a bunch of parsley and young onions, a sprig of sweet basil, half a bay-leaf, two onions, one stuck with a clove, a carrot cut in four, a small glass of red or white wine; put in the pigeons; cover with slices of lard; let them boil and put them on a *paillasse* with a moderate fire under and over; give them three quarters of an hour; drain and serve them under a *poivrade* with a very little acid.

Ramereaux à l'Etouffade.

Prepare the pigeons; prepare small lard; season with salt, pepper, parsley and young onions minced, fine spices, powder of aromatics; it is necessary the basil should prevail a little; lard the pigeons; *marque* them in a stewpan as directed in the foregoing article; let them be well done; dish them; pass their seasoning through a tammy; sauce and serve.

TURTLE DOVES.

Des Tourtereaux.

The turtle dove is more esteemed than the wood-pigeon although drier; the wild are of a better flavour than the domestic; the male is distinguishable by a black ring about his neck; like the others they are generally eaten roasted.

FOWLS.—*VOLAILLE.**Poulets.*

There are four kinds: 1st. the common fowl, which is used for *fricassées* and *farces*: 2d. the half fat fowls, which are used in raw *marinades*, curries, and different *entrées* which do not require large fowls: 3d. the small fat fowl, which is more delicate, and serves either for an *entrée* or roasting: 4th. the large fat fowl which is commonly used for the spit: it is about the end of April that the young fowls become in season; they are easily known by the whiteness of their skin, and the young points of their feathers are not easily picked out; their claws are more united than those of the old, softer to the touch, and of a light slate colour. Old poultry are fit for nothing but strengthening broth and stock, the flesh being hard and dry.

Fricassée of Fowls.—Fricassée de Poulets.

Prepare and truss two fowls; cut the nails; take out the craw (once for all); cut them up by taking off the legs; cut off the drumsticks; break the thigh-bones about the middle and take out half of the bone; cut the small end off the stump and take off the pinions from the wings; cut off the points; cut the wings at the joint; take care of the breast in separating it from the back; pare the ends of the sides; cut the back in two; pare the rump; cut off the little point and the tube; pare the back and take out the intestines; put into a stewpan two pints of water, a sliced onion, four sprigs of parsley, a little salt, with

the fowls; *blanch* them; let them have a boil in that water; take them out and drain them on a cloth; pare and wipe them; put the water through a gauze search; put into a stewpan more than a quarter of a pound of butter; put in the fowls; let them come softly over a gentle fire; throw a little flour over them; toss to mix the flour; moisten little by little with the water; add a bunch of parsley and young onions, half a bay-leaf, a clove, and some cut mushrooms (see art. *Garniture*); let it cook, and skim; if the sauce is too thin put a part or the whole into another stewpan; reduce it, and pour it over the fowls; make a thickening with three yolks and a little cream or milk; boil the *fricassée*, take it from the fire and thicken it; put it on the fire to finish the thickening, but do not let it boil; taste *, and finish with half a pat of butter, and the juice of a lemon or a little verjuice; dish, beginning with putting the legs first, then the backs and breasts, and intermix the thighs and wings over all, and sauce it.

Fricassée of fowls may be made hot or cold, as is directed for *Salmi de Perdreaux chauds ou froids*; when the *fricassée* is thickened, which ought to be a little cool, put jelly to the sauce, and make it take in the same manner as for the partridges, but do not use bread to garnish.

Fricassée of Fowls. — Fricassée de Poulets à la Chevalière.

Prepare two fine fat fowls, and cook them as above, putting aside the wings, which ought to be larded with small lard; take off the skin and uncover the ends of the bones, polishing them; if there is fresh truffle, garnish two wings with it; melt some butter in a tartpan, put in the four wings, strew a little salt over, cover with buttered paper, and put them into an oven: the *fricassée* being prepared as in the last article, dish and sauce it, putting the wings over in the form of a cross; after glazing them, between each lay a large craw-fish, and a large truffle upon the top to crown the *entrée*.

* Every sauce ought to be tasted.

Poulets en Entrée de Broche.

Prepare two fat white fowls of an equal size; singe them carefully, open them by the craw and draw out the intestines with the hook of a skimming-spoon, taking care not to break the gall; put into a stewpan about three quarters of a pound of butter, salt, lemon-juice and nutmeg; mix all cold together with a wooden spoon; stuff the fowls equally with it, and truss them for an *entrée*, that is, with the feet out; tie the wings with a pack-thread so that the skin of the breasts may cross the back; take the skin off a lemon quite close, cut it in two, and rub the stomach and front parts well to make them white, and squeeze the remaining part of the juice over them; cover a stewpan with slices of lard, put in the fowls, an onion stuck with two cloves, a bunch of parsley and young onions, half a bay-leaf, half a clove of garlic, a slice of ham, and some parings of veal; rub again with lemon, take out the seeds, cut it in slices, with which cover the breasts of the fowls, and over this lay slices of bacon; moisten with a ladleful of *bouillon*, or *poêle*; if there is no *poêle*, add a glass of white wine with the *bouillon*; cover with paper and a cover; let them boil, put them upon a *paillasse*, and let moderate fire be put under and over; when enough, drain and unlace them, let the butter run out; dish and serve under them a truffle sauce, a high seasoned *Espagnole*, love-apple, *tarragon*, aspic, mushroom, or a mixed *ragoût*, &c.

Poulets à l'Ivoire.

Prepare and *poêle* two fowls as is directed above, except that the feet must be cut off, and polish the ends of the stumps; when enough drain and sauce them with a sauce *à l'ivoire* (see that article).

Fowls with Oyster Sauce. — Poulets Sauce aux Huîtres.

Prepare two fowls as for an *entrée de broche*, or roasting; cook them in the same manner, drain and dish; put six dozen of oysters into a stewpan with their own juice, let them stiffen; put into another stewpan four large spoonfuls of reduced *velouté*, drain the oysters

and throw them into the *velouté*; give them a boil, put in a little *blanched* minced parsley, a pat of butter, and a little large pepper; when ready to serve, squeeze in a little lemon-juice, taste, and pour it over the fowls.

Fowls with Truffle.—*Poulets Sauce aux Truffes.*

As directed above with Truffle Sauce.

Fowls with Love Apple.—*Poulets aux Sauce Tomate.*

The same with love-apple sauce.

Fowls with Tarragon.—*Poulets à l'Estragon.*

The same with *l'Estragon* Sauce.

Fowls as Lizards.—*Poulets en Lézard.*

Prepare two fine fowls; cut off the legs and pinions, keeping the skin entire, even that of the throat; open them by the back-bone entirely, spread them upon a clean cloth, *farce* them with a *farce cuite de volaille*; strip them, giving them the form of a lizard; make the stuffed neck the tail, the thighs the hind legs, and the ends of the wings the fore legs, the breast the back, and for the head a truffle cut into the shape, or a turnip, which must be introduced into the body; soften some of the *farce cuite* with a little *velouté*, spread it thinly over the back of the lizard, decorate it with different coloured omelets, white, green, red, and yellow; imitate the rich colours of the animal (see *petites omelettes*); cover an oval stewpan with barbs of lard, put in the lizards, taking care to preserve their form; *poêle* them as fowls *à l'entrée de broche*; cover with strong paper and a cover; let them boil, and then simmer with very little fire over, as it would alter the colour; when done drain them, and serve them upon a *ravigote* or *Hollandaise verte*. (See these articles.)

Fowls with Pease.—*Poulets aux Pois.*

Take half a pound of the breast lard, cut it in large dice, take off the skin and *blanch* it; drain and put it into a stewpan, with a quarter of a pound of butter; make a *roux* (see that article); pass the lard in it, letting it brown a little; when it is a fine white, put in two young fowls, cut up as for a *fricassée*; moisten with a ladle-full of *bouillon*, mix it well; season with

parsley, young onions, half a bay leaf, and a clove; let it boil, put in a quart of young pease, cook it over a strong fire, without a cover; skim it; when done, dish the fowls, and reduce the sauce if too thin; taste, *masque* the fowls, and send to table.

Another Way. — Autre Façon de fricasser des Poulets aux Pois et au Blanc.

Prepare two young fowls as for the *fricassée*; put a piece of butter in a stewpan with them, parsley, young onions, salt, two small onions, toss them and let them boil; cover and cook them slowly, with fire under and over them; when half done put in a quart of young pease which have been handled in water, and a small bit of butter; drain them in a cullender, let them sweat and cook together, tossing them from time to time; when enough, take out the bunch of sweet herbs, and the onions; thicken with a large spoonful of good reduced *velouté*; if there is no *velouté*, mix a little butter with flour, and thicken with it; serve this *fricassée* as the foregoing.

Fowls with Craw-Fish Sauce. — Poulets au Beurre d'Ecrivisse.

Prepare and cook the fowls as is directed (*Poulets en entrée de broche*); put into a stewpan four spoonfuls of reduced *velouté*, and about the size of an egg of *beurre d'écrivisse*; pass it over the fire, and work it; put it into the dish, and lay the fowls over it.

To roast Fowls. — Poulets à la Broche pour Rôt.

Take two large fine fat fowls or three small ones (*à la reine* *); lard one of the large; if they are small, one or two; cover with barbs of lard †, wrap them in paper and roast them; when they are three-fourths done, take off the paper, and let them finish drying the lard; let them take a nice brown, and if there is any *glaze*, do the lard gently with a brush; dish them upon *cresses* seasoned with salt and vinegar.

* The name given to fine small white fat fowls.

† Barbs of lard, is bacon cut over in large thin slices, so that any thing may be wrapt in or covered with it.

Fowls with Green Sauce. — Poulets à la Hollandaise.

Prepare and cook two fowls as for an *entrée de broche*; drain and put them into a stewpan, take four large spoonfuls of reduced *velouté*, with a bit of *glaze* the size of a thumb, or veal stock, and as much green of spinnage; toss and *vannez* the sauce; when ready to serve, add some lemon-juice; put the sauce in the dish, and serve the fowls over it. It is necessary that they should be very white.

Grilled Fowls. — Poulets à la Tartare.

Prepare two fowls, truss them *en poule*, that is, the legs as for boiling; open them down the back, flatten, break the thigh-bones; put a bit of butter into a stewpan, with salt and large pepper; let them boil, and cook them with fire under and over; a quarter of an hour before serving, pass them*, and put them upon the gridiron over a moderate fire, taking care to turn them two or three times to give them a fine colour, and serve under a sauce (*à la Tartare*).

Fowls another Way. — Poulets Sauce au pauvre Homme, et diverses autres.

Prepare the fowls as is directed above, taking off the necks and legs; cut them down the backs and flatten them; cook them half in butter with salt and pepper; finish (without passing them) upon the gridiron, and serve under a sauce *au pauvre homme*, *tarragon*, *love-apple*, or any other.

Fowls with Truffles. — Poulets à la Périgueux.

Prepare two fine white fat fowls, they must be drawn by the craw; clean two pounds of truffle, make the small ones as equal as possible; put a pound of rasped lard into a stewpan; put in the truffles with their parings which have been minced, salt, large pepper, fine spices, nutmeg, and a bay-leaf, which must be taken out afterwards; let them simmer half an hour upon a slow fire, shaking them carefully; take them off the fire, and let them cool; put the fowls upon a cloth, and stuff them equally at the breast with the

* Pass them, signifies to do them over the fire in a little butter to prepare them for grilling.

truffles, truss them *en poulets d'entrée*; skewer them; cover them with slices of lard and two or three sheets of paper; tie them upon the spit, and give them nearly five quarters of an hour; take off the paper, dish them, and serve upon a sauce *à la Périgueux*.

Poulet à la Mayonnaise.

Take a roasted fowl, and do it in the same manner as directed for the *perdreaux à la mayonnaise*.

Salad of Fowls.—Salade de Poulets.

Take two cold roasted fowls, (or dessert, that is to say, what has been left from a former day,) cut them up as for a *mayonnaise*; put them into an earthen dish, season them in the same manner as a *salad*, add whole capers, *gherkins* cut in filets, and other minced materials of that kind; mix altogether; dish it as a *fricassée de poulets*; garnish the border of the dish with fresh lettuce cut in quarters, hard eggs cut in the same manner; strew over the pickles, anchovies, capers and *gherkins*, which were kept out on purpose; sauce with the seasoning.

Fowls in Cream.—Poulets à la Crème.

Take two cold roasted fowls, cut out the breasts with the bones close to the thighs, take out the intestines, make a mince of the breasts of the fowls in the following manner: take off the white, skinning it, mince it very fine; pare and pound nicely a veal's udder that has been cooked in the stock pot; if there is none, use rasped lard or butter; take the crumb of a penny roll, steep and dry it in rich cream; put in an equal quantity of these three ingredients, pound altogether; add five yolks of eggs, salt, and nutmeg; try the *farce*; add three whites well whipt lightly with a spoon, and two *shalots* minced very fine, washed and wrung in a cloth; minced parsley may also be added; mix altogether; put two slices of lard upon a tart-pan; fill the fowls with the *farce*, unite it with a knife dipt in omelet; let the fowls have their original shape; glaze them with yolk, and carve any design upon them; cover them with buttered paper, fix it

round with a thread ; put them upon the tart-pan, and three quarters of an hour before serving them, put them into the oven ; let them take a fine colour ; dish, and serve under them a white *Italienne*, or a sauce *au suprême*, or one *à l'ivoire*. All these will be found at their articles.

Poulets en Friteau.

Cut up two fowls as for a *fricassée*, put them into an earthen dish with slices of onions, branches of parsley, salt, large pepper, and the juice of two or three lemons ; leave them to *marinade* an hour ; drain and put them into a cloth, with a handful of flour ; shake them in it, and lay them upon a cover ; when the *friture* has come to its degree, put in first the legs, a little after the breasts, and then the wings, the back, and so on till it is all in ; when cooked of a fine colour, it may be served with six fresh fried eggs laid over, and a *poivrade* under it.

Marinade de Poulets.

Cut up two roasted fowls, *marinade* them half an hour, (see *Marinade cuite*) drain and dip them into (*pâte à frire*) batter, which has been made with whites only ; fry the *marinade* as directed above ; when it is enough, and of a fine colour, drain upon a cloth ; dish upon fried parsley, or only with a *bouquet*, or small bunch on the top.

Ditto forced Meat in Paste.——Rissoles de Volaille.

Take some parings of puffed paste, roll it out long, the thickness of a crown-piece, and thinner if possible ; wet the borders with a brush dipped in water ; lay upon the paste (*farce cuite de volaille*) in small balls from distance to distance ; turn over the paste upon them, and cut them with a paste cutter in crescents or rounds ; unite the paste well ; flour a cover, and arrange the *rissoles* upon it ; when ready to serve fry them of a fine colour.

Ditto.——Poulet en Capilotade.

Cut up a roasted fowl ; put into a stewpan three large spoonfuls of *Italienne* ; if there is none employ

a sauce *hachée*, and in default of that a *pauvre homme*; let the fowl simmer in one of these sauces a quarter of an hour before serving; dish and add to the sauce *gherkins* cut in small rounds and fillets.

Poulets à la Saint-Cloud.

Prepare two fowls as for an *entrée de broche*; take two or three very black truffles; make little nails of them; decorate the fowls with them, which is done by putting one into each hole made in the breast with a small larder; it is necessary to make the holes at equal distances; cover a stewpan with slices of bacon, an onion stuck with a clove, a turned carrot, a bunch of parsley and young onions; strew over the breast a little fine salt and a squeeze of a lemon; cover with lard and a round of paper; moisten with a *poêle*, or a glass of *consommé*, or *bouillon*, with a glass of white wine, half a bay-leaf, and a slice of ham: three quarters of an hour before serving make them boil, put them on a *paillasse*, with fire under and over; when enough drain, dish and serve with a truffle sauce; if there is no *velouté*, pass the stock of the fowls; put in a pat of butter, mixed with half a spoonful of flour; let it boil, and skim it; reduce and pass it through a *tammy*; put in the small dice of truffle, (as for the sauce *en petit-deuil*) passed in butter; finish with half a pat of butter.

Poulets à la Ravigote.

Prepare two fowls as for an *entrée de broche*, or roasting; serve them with a sauce *à la ravigote*.

Ditto. — Poulets à la Paysanne ou à la Démidoff.

Cut up two fowls as for a *fricassée*; put about the size of an egg of butter into a stewpan, and four spoonfuls of olive-oil; pass it over a quick fire; give them a good colour; season with salt and large pepper; when half done, add two sliced carrots, four onions cut in rings, and a few branches of parsley; pass them altogether; and when the roots are coloured, moisten the *paysanne* with six large spoonfuls of *Espagnole*; shake it; let it simmer softly over cinders for a quarter of an hour; take care it does not stick.

Poulets à la Reine, Sauce à la Pluche verte.

Prepare and *poêle* three of these fowls, and *masque* them with a *pluche verte*.

Ditto. — Poulets à la Provençale.

Prepare two fowls as for a *fricassée*; take a dozen of white onions, and cut them in half rings with a little parsley; put the onions in a stew or *sauté*-pan, laying in a bed of onions and parsley, and one of fowl, till all are in; add a glass of oil; one or two bay leaves, and salt; when they have boiled, leave them to simmer slowly; dish and glaze them, putting the onions in the middle; sauce them with a little *Espagnole*.

Boiled Capon. — Chapon au gros Sel.

Prepare a capon; truss the legs within, barb and cook it in the stock-pot or *bouillon*; try if enough done by pinching the pinion; drain, dish, and put a little large salt upon the breast, and sauce it with reduced gravy of beef.

Capon with Rice. — Chapon au Riz.

Prepare the capon as above; *blanch* three quarters of a pound of rice; drain, and put it into a pot that is capable of containing the capon also; lay it in upon the breast; moisten with two large spoonfuls of *consommé* or *bouillon*; let it boil and simmer upon a *paillasse*; take care to stir the rice from time to time; try if the capon is enough done; dish and skim the rice; finish with a bit of butter, salt, large pepper, and a little reduction, if there is any; *masque* the capon; if the rice is too thick, put in a little *bouillon*.

Capon stuffed with Truffle. — Chapon aux Truffes.

Prepare a capon as above; empty it by the craw; use the hook of a skimming-spoon, and take care not to break the gall; prepare two pounds of nice truffle, hash the broken or unseemly ones, cut in dice, and pound nearly a pound of fat bacon; put it into a stew-pan with the truffle, salt, pepper, nutmeg, and fine spices; simmer upon a slow fire about half an hour; let them cool; stuff the capon; sew and truss the legs

en long, that is to say, stretched out; hang it if possible two or three days; *barb*, that is to say, cover them with lard; spit and cover them with paper; give it nearly an hour and half; if used for a remove, take off the lard, and serve it with pig's skin over a truffle sauce.

Fowl roasted. — Poularde en Entrée de Broche.

Pluck the wings and the head of a pullet; truss up the legs, taking care not to hurt the skin; pick it, take out the canal, draw it by the crop, taking care not to break the gall; mix a little butter with some lemon-juice and salt, with a wooden spoon, and stuff the pullet; truss the legs without; bind the wings; skewer, and rub the breast with lemon; strew on a little salt, and cover with slices of lemon; cover it with *barbs* of lard, and over these put several sheets of paper, tied to the skewers at both ends; fix it on the spit; let it cook an hour; take off the paper; drain and serve it with any sauce.

Poularde aux Truffes.

See *Capon aux Truffes*.

Poularde à la Maréchale.

Pick and singe a fine pullet; empty it by the breast; fill it with butter worked with a little salt and lemon-juice; truss the legs out; take out the canal; lard the breast with small lard; make it look as large as possible, and of a good form; *marque* it in a stew-pan as the *poulets (en entrée de broche)*, except that it is only to be covered with a round of buttered paper; let it boil, and then cook it with fire under and over: when enough, drain, and serve under it a *ragoût à la financière*.

Poularde à la Saint-Cloud

Only differs from the foregoing, by being stuck with cloves of truffle instead of being larded.

Fowls. — Poulardes à la Bigarrure.

Take two small pullets, pick and singe them; take off the wings, the small filets, and nervous skin off the

wings and pinions; lard two of the wings with lard, and the other two with truffle half cooked; *marque* these four wings in a stewpan covered with lard, a carrot, parsley, young onions, and two small onions stuck with two cloves; moisten with a little *consommé*; take care that the *consommé* does not reach the lard of the wings; cover with a round of paper; a quarter of an hour before serving, make them boil, and finish with fire under and over; bone the thighs, and fill them with a *salpicon* made of truffle and fat livers; sew them up, giving them the shape of a flattened fig; cut the leg in two, and stuff the lower half into the thigh, that only a little bit may appear as a stalk; lard two with nails of truffle in form of roses, and leave the other two white, to that end rub them with lemon; *marque* them in a stewpan between slices of lard; season them in the same manner as the wings; let them cook on a slow fire about three quarters of an hour; when ready to serve, drain, take out the threads; drain also the wings, and take the nerves out of the small fillets; dish them without touching one another from distance to distance, and put in *crêtes* of truffles the size of the small fillets; sauce this *entrée* with a worked reduced *espagnole*, and the *consommé* that was made of the carcasses of the fowls.

Fowls, Love-apple Sauce. — *Poularde Sauce Tomato.*

Prepare a pullet as is directed for *Poulardes en entrée de broche*, and serve under it a love-apple sauce.

Roasted ditto. — *Poularde à la Broche pour Rôt.*

Prepare a fine pullet, leaving its legs *en long*; *barb* or lard and spit it; wrap it in paper; and let it cook three quarters of an hour; undo, and let it take a fine colour; cover the dish with cresses; season with salt and vinegar.

Ditto. — *La même avec une Hollandaise.*

The same as *entrée de broche*, and sent to table upon a hot *Hollandaise*.

Poularde en Entrée de Broche.

Poêlez or roast a pullet, and serve with *sauce au beurre d'écrevisses*.

Poularde en Entrée de Broche à la Ravigote.

The same as pullets *à la ravigote*.

Poularde à l'Ivoire.

The same as pullets *à l'ivoire*.

Poularde aux Huîtres.

The same as pullets *aux huîtres*.

Poularde Sauce à l'Estragon.

Prepare the pullet either in a *poêle*, or roasted, and serve it with a *tarragon* sauce, clear or thick.

Poularde au Beurre d'Ecrevisse.

The same as pullets *au beurre d'écrevisses*.

Poularde à la Tartare.

The same as pullets *à la tartare*.

Poularde Sauce au pauvre Homme.

The same as pullets *sauce au pauvre homme*.

Poularde à la Périgueux.

(See Pullets *à la Périgueux*.)

Mayonnaise de Poularde.

(See *Mayonnaise de Poulets*.)

Poularde à la Crème.

(See article *Poulets à la Crème*.)

Marinade de Poulardes.

(See article *Marinade de Poulets*.)

Fillets of Fowls. — Fillets de Poularde au Suprême.

Take off the fillets of three small pullets, skin them as nicely as possible, beat and pare them lightly; melt in a *sauté*-pan some butter, dip the fillets entirely in it, arrange them in the pan, strew over a little salt, and cover with a round of paper; take off the six legs to make an *entrée* either for that or the following day; make a *consommé* of the carcasses; reduce it nearly to *glaze*, without giving it any colour: put in six large spoonfuls of reduced *velouté*, and rather a large piece

of butter; salt *vannex*; toss the fillets and turn them; they must be kept very white; take care that they be well done; cut six pieces of crumb the size and shape of the fillets, and pass them in butter; dish the fillets *en couronne*, putting a toast between each; work the sauce and *masque* the *entrée*; if truffle is required, cut some in small rounds, like sixpences, and do them in a little butter and salt; put them into a part of the sauce, and pour them into the well of the *entrée*.

Minced Fowl with Cucumbers.— *Emincée de Filets de Poulardes aux Concombres.*

Take the breasts off one or two cold roasted fowls; mince them; make a *ragoût* of cucumbers either white or brown; when it is reduced and ready to serve, put in the mince without letting it boil; if it is white, add two yolks to thicken it, with the size of a walnut of butter, and a little nutmeg.

Wings of Fowls with Endive.— *Ailes de Poulardes à la Maréchale.*

Take three fine pullets, cut off the wings, and suppress the pinions; take off the skin with a knife, in the same manner as a slice of bacon is taken off; take care not to hurt the flesh; lard them double and *marque* them in a stewpan, as is directed, *Poulardes en bigarrures*; when enough, drain them upon a cover; *glaze* them of a fine white; dish upon a nice reduced white endive; form a rose of the wings upon the centre of the dish, and put a fine truffle on the top.

Fowl.— *Poularde en Galantine.*

Open and bone a fine pullet by the back, lay it on a cloth, cover it with *farce cuite à la volaille*, about the thickness of a finger; cut large lard, season it with salt, pepper, fine spices, pounded and sifted aromatics, parsley and young onions minced; also *lardons* of some cooked ham, the same size as the other; if it is the season for fresh truffles, cut some also of the same size, and dispose these *lardons* upon the *farce* in such manner as to marble it; cover over with *farce*; marble again with the *lardons*, and con-

tinue till it is finished; then sew up the fowl and give it as much as possible its own form; cover it with slices of bacon, and sew it up in a new cloth, and tie the two ends with a thread; cover a stewpan with carrots, onions, two cloves, two bay leaves, two or three slices of ham, a knuckle of veal, and the carcase of the fowl cut in pieces; put in the fowl upon the back; press the breast with the hand to flatten it a little; cover the *galantine* with slices of lard; put in *bouillon*, which must cover it; cover with paper, and let it boil; put on the cover and set it upon a *paillasse*, with fire over and under; give it an hour and a half, or two hours; when enough, take it from the fire, leave it in the seasoning half an hour, then take it off and press it lightly; flatten again the stomach as much as possible, that a jelly garnishing may lie better upon it; pass the seasoning of the *galantine* through a wet cloth; if the colour is not strong enough, reduce it; break two eggs, yolks, whites, and shells; put them into the jelly, whip it, and put it on the fire, keep stirring it; when it begins to boil, draw it to the corner of the stove and cover; lay over it some very hot cinders; leave it to clarify from a half to three quarters of an hour; run it through a cloth (see *grand Aspic*); let it cool; untie the *galantine*; take off the fat; dish it upon a napkin, garnish with the jelly in any manner that is most convenient.

Fillets of Fowl. — Filets de Poulardes à la Béchamelle.

Take the breasts of two roasted pullets; mince them very equally; put into a stewpan five large spoonfuls of *béchamelle*, two of *consommé*, and a little nutmeg; make it boil, and work the sauce well that it may not stick; when ready to serve, throw in the mince, and mix it carefully; put it into a bordered dish; if there is none ready, garnish with fried bread, or flowers, or leaves of pastry; or send it to table in a *vol-au-vent*.

Suffly of Fowl. — Soufflé de Poularde.
See *Soufflé de Perdreaux*.

Hash of Fowl. — Hachis de Poularde à la Reine.

Proceed as above, only make the mince much finer; put *béchamelle* and *consommé* into a stewpan; let it boil and work the sauce; when ready to serve, put in the mince; do not let it boil; finish with a little butter and nutmeg; it must neither be too thick nor too thin. This hash may be served either as a great or small *vol-au-vent*.

Croquettes of Fowl. — Croquettes de Poulardes.

Take the white part of a roasted pullet; cut it in dice; also some fat livers, mushrooms, and truffles, all of the same size; put them into a saucepan with sufficient quantity of *velouté*, and reduce to half *glaze*; thicken with three yolks, and add a little nice butter; mix it well, and put it upon a well-tinned cover to cool; then divide it into the size of *croquettes*, and give them any form; strew crumbs of bread upon the table, roll them in it, then dip them in an omelet, and again roll them in the crumbs, completing their form; when ready to serve fry in a hot pan that they may not break; drain them on a cloth; serve hot upon fried parsley.

Cutlets of Fowls. — Côtelettes de Poulardes ou de Poulets.

See *Cutlets de Perdreaux*.

Blanquette of Fowl. — Blanquette de Poularde.

Take the flesh of a cold roasted fowl, or remainder, and mince it; put into a stewpan some *velouté*, reduce and skim it; when ready to serve, put in the mince; do not let it boil; cook it with a little cream or milk, and put in a bit of butter; it must neither be too thick nor too thin.

Fillets of Fowl. — Filets de Poularde à la Chingara.

Take the fillets from three pullets as is directed (*Filets de Poulardes*); melt some butter in a *sauté*-pan, and arrange them in it; strew over a little fine salt, and cover with a round of paper; cut six pieces from a redded tongue, the same size of the fillets; put them

into a stewpan with a little *bouillon*; keep them warm without letting them boil; toss the filets as directed *au suprême*; when done, drain them; dish them with a slice of tongue between; if it is necessary that the *entrée* should be larger, mix fried bread of the same shape and sauce, with a sauce *au suprême*.

Legs of Fowls with small Onions, or as Swans. — Cuisses de Poulardes en Canetons, ou en petits Oignons.

Take the filets of three fine cold roasted pullets, taking care not to hurt the skin of the legs, which must be partly boned, leaving a part of the leg-bone which is next the claw; fill the legs with a *salpicon* made of fat livers, truffles, and mushrooms; give them the shape of a swan's neck, the claw forming the beak; fix it with a thread to keep its form; make two incisions, one to form the height on the beak, the other upon the back of the claw, which represents the head; take six fine large craw-fish with equal claws; boil them in stock; take off the large claws; make of them the wings of a swan by sticking them into the sides; cover the bottom of a stewpan with *barbs* of lard; put in the cygnets as if they were swimming; lay upon each a slice of lemon, that they may be very white; moisten with a *poêle*; cover with *barbs* of lard and paper; three quarters of an hour before serving make it boil, and put it on a *paillasse* with a little fire over; when done drain and unlace them; serve them upon a green sauce (*Hollandaise vert*), or *beurre d'ecrevisses*.

Legs of Fowls another Way. — Cuisses de Poulardes en Ballon.

Bone six or eight pullets' legs, as in the foregoing article; put them upon a cloth and stuff them with a *salpicon*; sew them up as *poulardes en bigarrure*; *marque* them in a stewpan covered with *barbs* of lard; moisten with a *poêle*; cook them about three quarters of an hour; when ready to dish, drain, and serve under them a good *Italienne rousse*.

Legs of Fowls another Way. — Cuisses de Poulardes à la Bayonnaise.

Take the hinder parts of two fowls; keep the legs attached to the skin; bone them entirely but the bit next the claw; put them into a *marinade* of lemon-juice, salt, large pepper, and a bruised bay-leaf; let them be two or three hours in it; when ready to serve drain, flour, and fry them in rasped lard; cut four onions in rings; take out the hearts; fry; take care they are all of a good colour; dish upon a *poivrade* sauce, and arrange the onions over.

Legs of Fowls another Way. — Cuisses de Poulardes à la Livournois.

Take six pullets' legs, and bone as above; pare; cover a stewpan with *barbs** of carrots, two onions, parsley, and young onions seasoned with aromatics and a *barb* of ham; put in the legs; moisten with a ladleful of stock; cover it with some of *barbs* of lard and a round of paper; turn some carrots into shapes; *blanch*, drain, and do them in stock till they fall into *glaze*; add a little bit of sugar to take off the bitter; put into a saucepan five or six large spoonfuls of *Espagnole*; add the carrots; boil, skim, and drain the legs; add a bit of butter to the *ragoût*; toss it, and *masque* the *entrée*.

Legs of Fowls with Truffle. — Cuisses de Poulardes aux Truffes.

Bone six pullets' legs as is directed, (see *Cuisses en ballon*;) stuff them with a *salpicon* made of truffles and fat livers; sew them up; *marque* them in a stewpan as is directed in the foregoing receipt; finish in the same manner; drain, unlace, and serve upon a *ragoût* of truffles. (*Ragoût aux Truffes*.)

Quenelles de Poulardes.

(See *Quenelles de Volailles*.)

Wings of Fowls with Haricots. — Ailerons de Poulardes en Haricot Vierges.

Take twenty pullets' wings, bone them to the half of

* That is, cut in thin slices.

the first joint; singe, pare, and wipe them with a cloth; *marque* a stewpan with barbs of lard; put in the wings; moisten with *poêle* or white *bouillon*; if there is no *poêle* put in some slices of lemon without peel or seeds, with a bunch of parsley and young onions, a cut carrot, two onions, one stuck with a clove, and half a bay-leaf; cover with *barbs* of lard and a round of paper; let it boil and cook upon a *paillasse* with fire under and over; turn some turnips in the form of small corks, cloves of *shalots*, or in mushrooms; *blanch* and put them in a stewpan with white *bouillon* and a little bit of sugar; let them be done on a slow fire; put into another stewpan four large spoonfuls of *velouté*; reduce it; let a quart of cream be boiled, and put it by degrees into the sauce, turning it constantly until it has acquired the consistence of a clear broth; drain the turnips and put them into the sauce; add a little nutmeg and a bit of butter, and toss them; drain the wings; dish and *masque* them with the turnips, and garnish round with slices of ham.

Another Way. — *Ailerons de Poulardes en Haricots.*

Prepare the wings as directed in the last receipt; turn the turnips in the same way, and fry them a fine brown; drain and put them into a stewpan with a ladleful of *Espagnole*; let it boil, and throw in the turnips; let them simmer and cook; dish the wings and *masque* them with the turnips; if there is no *Espagnole*, when the turnips have been fried, drain them, and put into the butter a spoonful of flour, and make a little *roux*; moisten it with the stock of the wings; boil this sauce; pass it through a *tammy* into a stewpan; add the turnips; let them cook; skim, and put in a bit of sugar; taste, and *masque* the wings with it.

Another Way. — *Ailerons de Poulardes à la Purée.*

Cook the wings as above, and *marque* them with any *purées d'entrées*.

Another Way. — *Ailerons de Poulardes au Soleil.*

Prepare these wings as above. and dip them into a

light batter (*pâte à frire*); fry them of a fine colour, and serve with a tuft of fried parsley over.

Another Way.— *Terrine d'Ailerons de Poulardes.**

Prepare a sufficient quantity of wings as above; cook as much *petit* lard as is necessary for them, and finish in the manner directed in the article *Mouton dit Terrine*.

Another Way.— *Ailerons de Poulardes piqué et glacée.*

Take twelve or fifteen wings; after preparing and boning them, lard them double; put into the bottom of a stewpan a little veal-kidney fat, one or two slices of ham, an onion stuck with a clove, a cut carrot, a bunch of parsley and young onions; arrange the wings with the larded sides up, that they may not touch the seasoning; moisten with good broth, and cover with a round of paper; let them boil, and cook upon a *paillasse* with a quick fire under and over, that they may take a fine colour; when enough, pass their stock through a gauze search; let it fall almost to *glaze* in a *sauté*-pan, which ought to be large enough to contain the wings without being placed one upon another; turn the larded sides under into the *glaze*, that they may be wet with it; put the pan upon hot cinders; when they are glazed dish them with a fork, the larded sides upward; put to the remainder of the *glaze* a large spoonful of *Espagnole* and one of *consommé*; let it boil; detach the *glaze*, and sauce the wings with it.

Another Way.— *Ailerons de Poulardes à la Chicorée.*

Prepare these pullets' wings as above; cook them in the same manner, and send them to table over a good *chicorée blanche*.

Another Way.— *Ailerons de Poulardes à la pluche Verte.*

Prepare fifteen wings of pullets as above; cover a stewpan with slices of veal and ham, a dozen mushroom stalks, half a *shalot*, half a bay-leaf, and a little basil; put in the wings; cut two carrots and two onions in slices; cover the wings with them; moisten with

consommé or *bouillon*; let them boil, and put them upon a *paillasse* with fire under and over; when enough, pass the stock through a silk search; add a little bit of butter worked in flour; thicken by turning and shaking; reduce it to the consistence of sauce; add a few parsley leaves that have been blanched; a little lemon-juice and large pepper; dish the wings, and *masque* them with the sauce.

Another Way.—*Ailerons de Poulardes à la Ville Roi.*

Prepare twelve or fifteen wings of pullets; bone them to the first joint, and stuff them with *farce cuite de volailles*; *marque* them in a stewpan as the wings larded and *glazed*, and do them in the same manner; when done, drain and put them on a tart-pan; cover them with a *sainte-menehould*; strew them with crumbs of bread mixed with the same quantity of rasped *parmesan*; give them a good colour in the oven, and serve them dry.

Cocks' Combs and Kidneys.—*Crêtes et Rognons au velouté.*

Prepare and do them in a *blanc*; drain, and put them to a sufficient quantity of reduced *velouté*; let them simmer some minutes; thicken; add a little butter and lemon-juice.

Grand Aspic de Crêtes et de Rognons.

Take an *aspic* mould; if there is none of the size use a stewpan; put it within another vessel filled with broken ice; run into the mould the depth of an inch of *aspic*; decorate it fancifully with truffles, lard, yolks, *gherkins*, tails, spawn of craw-fish, cocks' combs and kidneys; then run in more *aspic*, taking care not to derange the decorations; when it has again taken, fill up the mould with the combs and kidneys, leaving two inches all round clear, which must be filled with *aspic*, as well as the mould entirely, so that it may come out in one piece; when ready to serve, dip the mould into warm water; turn it over upon a cover, leaving the mould; when it is well placed, run it carefully on a dish, and take the mould off; remove

the jelly which has run with a straw ; wipe the dish, and serve.

There may also be made in the same manner *aspics* of the white of fowls, fillets of hare or partridges ; if the mould is formed with a well, it may be filled with a *mayonnaise*, or a *ravigote à la gelée*.

Kidneys and Combs in Jelly.—*Petits Aspics de Crêtes et de Rognons.*

Proceed as the above, making what quantity may be sufficient for the dish.

Fat Livers. — *Foies gras à la Périgueux.*

Take seven fat livers of pullets ; lard them with truffle nails* : *marque* them in a stewpan over *barbs* of lard ; moisten with a good *mi-repois* ; if there is no *mi-repois* put equal quantities of white wine and *consommé*, salt, a sliced carrot, a clove stuck in one or two small onions, a bunch of parsley and young onions, half a bay leaf, and half a clove of garlic ; cover with slices of bacon and a round of paper ; let them simmer rather more than twenty minutes, upon a *paillasse*, with fire under and over ; when done, drain, dish, and sauce them with a *Périgueux* ; a crust of fried bread may be put between each, and a fine truffle in the middle.

Another Way. — *Foies gras au Gratin.*

Take a silver dish, or any other that will stand the oven, and can be presented at table ; cover the bottom with about an inch of *gratin* ; have ready, as in the foregoing article, six or seven nice fat white livers, arrange them upon the *gratin*, leaving a well in the middle ; fill up all the intervals between the livers in such a manner that they form but one piece, having united it all nicely with the blade of a knife ; cover it with buttered paper, put it in the oven ; when done, take off the paper, open the well, and pour in a reduced *Espagnole* or brown *Italienne*. See *Mauviettes au Gratin*.

Another Way. — *Foies gras en Matelote.*

Prepare six fat pullets' livers as directed above ;

* Which are cut from truffles.

blanch and cook them as for a *Périgueux*; drain and dish them, and sauce with a *matelote*: the *entrée* may be enlarged or enriched by the addition of fried bread and truffles, or either.

Another Way. — *Foies gras en Caisse.*

Make a round or square case, two inches and a half high, and of a suitable size for the dish it is intended to serve it on; oil it on the outside, cover the bottom with about an inch of *gratin*; having six fat livers prepared, put them into a stewpan with a bit of butter, minced parsley, young onions, and mushrooms, salt, pepper, and fine spices; pass them over the fire; put the case upon the grill, and put in the livers with the herbs; let them do over a slow fire; when done, put the case upon a dish; sauce with a good reduced *Espagnole* and a little lemon-juice; if there appears any butter swimming, skim it off.

Another Way. — *Hatelettes de Foies gras.*

See *Hatelettes de Ris de Veau*.

Another Way. — *Coquilles de Foies gras.*

Prepare the necessary livers, cut them in slices, add minced mushrooms, truffles, parsley, and small onions, salt, pepper, fine spices, and a bit of butter; put the whole into a stewpan, and pass them over the fire; moisten with a little *Espagnole* and *champagne*; reduce to a thick sauce, and fill the scollop shells; strew over crumbs of bread, and give them a fine colour in the oven.

TURKIES. — *Dindes.*

Turkey roasted with Truffle. — *Dinde aux Truffes à la Broche.*

Take a white fat turkey hen; prepare and open it at the craw; take care not to break the gall; if that should happen, it will be necessary to wash it, by putting several waters through the body; take three or four pounds of truffle, clean it with care; take out any musty ones, and hash those that are defective; pound a pound of fat lard, put it into a stewpan with the minced truffles, as also the whole ones; season with salt, large

pepper, fine spices, and a bay leaf; pass the whole upon a slow fire, and let them simmer from a half to three quarters of an hour, take them off the fire and shake them well; let them be nearly cold when the turkey is stuffed with them, which must be to the throat; sew it up; truss and cover it with slices of bacon; leave it three or four days to take the perfume; spit it; wrap it in strong paper; give it two hours; take the paper off, and let it take a good colour.

Another Way. — Dinde en Galantine.

The same as *Poulardes en Galantine.*

*Another Way. — Dinde en Daube. **

Take an old turkey; prepare and *blanch* the legs; truss it *en poule*, that is, with the legs within; cut large lard; season with salt, pepper, fine spices, aromatics pounded and sifted, parsley and young onions minced small; roll the lard well in this seasoning, then lard the turkey crossways all over; truss it and wrap it in a cloth*, sew and tie the two ends; cover a stewpan with sliced lard, and parings of veal, some slices of ham, and any remainders of the seasoned lard; if convenient, it would not be the worse if a knuckle of veal; lay the turkey over this bottom or *fond*, and add salt, a large bunch of parsley and onions, two cloves of garlic, two bay leaves, two or three carrots, and four or five onions, one of which must be stuck with three cloves; moisten with *bouillon* and a glass of good brandy; the turkey must be covered in the liquor; cover with some slices of bacon and buttered paper; let it boil, and put it upon a *paillasse* with fire under and over; surround it with red cinders; let it simmer in this manner four hours; when half done, turn the turkey, and taste if properly salted; when enough, take it from the fire, let it nearly cool in the seasoning; drain; pass the seasoning through a *gauze* search; clarify in the same manner as the *grand aspic*, let it cool; unlace, dish, and garnish with the jelly.

* Cloths for this purpose ought never to be washed with soap, but lessived with wood ashes.

This turkey may also be served hot with part of the stock reduced.

Turkies' Wings done in the same manner as those of Fowls.— *Ailerons de Dindons accommodés de toutes façons.*

See *Ailerons de Poulardes.*

PIGEONS.

House Pigeons with Pease.— *Pigeons aux Petits Pois.*

Take three or four pigeons and prepare them, returning the livers into their bodies; truss them with legs within; pick, and singe, and put a bit of butter into a stewpan; let them stiffen, and take them out; cut some *petit* lard in large dice; put it to steep half an hour; pass it in the butter to give it a fine colour; drain it, and put into the butter a spoonful of flour; make a little *roux*; let it be very white; put in the pigeons and lard; turn them in the *roux*; moisten by little and little with *bouillon*, and bring it to the consistence of sauce; turn it till it boils; season with parsley and young onions, half a bay leaf, half a clove of garlic, and a clove; draw the stewpan to the corner of the stove to simmer; when they are half done, put in a quart of young pease; take care to shake them often; when done, if the sauce is too thin, drain them, and reduce it; if required, add a little salt; skim, dish; dress the pigeons, and *masque* them with the *ragoût* of pease and *petit* lard.

Another Method.

Take three pigeons, and prepare them as in the foregoing article; cover a stewpan with barbs of lard, and put in the pigeons, with two sliced carrots, two onions, one of them stuck with a clove, some parings or *debris* of butchers' meat, a slice of ham, a little salt, and sweet herbs, as in the foregoing receipt: moisten with a ladleful of *bouillon*; cover with barbs of lard; let them boil, and cover close with a round of paper, and the lid of the stewpan; when sufficiently

done, drain them, and serve them *masqued* with a *ragoût* of pease. (See *Ragoût de Pois*.)

A Compot of Pigeons.—Compote de Pigeons.

Take three pigeons, and more if small; prepare as above; put a quarter of a pound of butter into a stewpan, as much *petit* lard cut in dice, which has been steeped; make a little *roux*; let the pigeons come in it; moisten with a glass of wine and *bouillon* or water, also a bunch of sweet herbs, garnished with half a clove of garlic, a clove, two large handfuls of turned mushrooms, and twenty small onions of an equal size, which have been cooked in butter and very white; season with salt and large pepper; when done skim them, and if the sauce is thin, keep the pigeons hot and reduce it, sauce and serve.

Another Way.—Pigeons au Blanc.

Prepare the pigeons as above; let them degorge half an hour; blanch, drain, wipe, and put them in a stewpan with a bit of butter; let them come upon a slow fire without browning; dredge them with a little flour, moisten with *bouillon*, and season as above with sweet herbs, salt, and pepper; let them simmer a quarter of an hour; add also two handfuls of turned* mushrooms, with onions as above; when it is done skim it; keep the pigeons hot, and reduce the sauce; put in the pigeons, thicken with three yolks mixed in a little milk or cream, and a little nutmeg; thicken the sauce without allowing it to boil; if approved of, a little blanchéd minced parsley may be added; taste, and serve the pigeons *masqued* with the *ragoût*.

Pigeons in Batter.—Marinade de Pigeons au Soleil.

Take three cold roasted pigeons, cut them in two, and let them simmer twenty minutes in a *marinade cuite*; drain, and when ready to serve, dip them into a light batter (see *Pâte à Frire*); when they have got a fine colour, dish them with a tuft of fried parsley on the top.

* Turned means to cut any thing nicely round with a knife or cutter.

Another Way.—Pigeons à la Crapandine.

Take three pigeons, truss the legs within, cut the flesh off the breast by sliding in the knife at the side of the leg, and running it up to the joint of the wing; turn the breast over, and flatten the body with the handle of a knife; take a stewpan large enough to contain them in the flattened state; melt a bit of butter in it; add salt and large pepper; put in the pigeons with their breasts down; turn them, and when three-fourths done, drain them and put them on the grill over a slow fire; give them a fine colour, and serve them under sauce *au pauvre homme*.

Small Pigeons.—Pigeons à la Gautier.

Take six or seven of these small pigeons, singe them very carefully; they ought only to be seven or eight days old; cut their nails; warm three quarters of a pound of very nice butter, with the juice of two or three lemons and a little fine salt; put in the pigeons; let them come lightly*; do not pass them over charcoal, as it would harden the skin; take them off the fire and cover another stewpan with barbs of lard; put in the pigeons, that the feet may be in the middle of the stewpan; baste them over with the whole of the butter, and moisten with a *poêle*: if there is none, put in a glass of white wine, and a ladleful of *consommé*, a quarter of raspt lard, and a seasoned bunch of sweet herbs; cover the pigeons with barbs of lard, and a round of paper; a quarter of an hour before serving, make them boil and put them upon a *paillasse*; dish them with a nice crawfish between each, and a fine truffle on the top; sauce them either with a sauce *vert beurre d'écrevisses*, or an *aspic*.

Another Way.—Pigeons au Basilic.

If there are as many of these small pigeons left, or of *dessert*, (the French call any thing left *dessert*,) to make an *entrée*, take a *farce cuite de volaille*, and put into it a small quantity of minced basil if it is green; if dry, pound and sift it: cut off the feet of the pigeons,

* Let them come, that is, let them stiffen; let them come lightly, is to let them stiffen less.

and cover them entirely with *farce*; dip them in a well beaten omelet, in which some crumbs of bread and salt have been mixed; roll them in crumbs of bread; a quarter of an hour before serving them, put them into the *friture** not very hot, that they may take; let them have a fine colour; serve without sauce.

Pigeon Cutlets.—*Côtelettes de Pigeons.*

Take the fillets of six pigeons; take off the thin skin, and beat them very little; take the pinion bones, clean them, and run them into each of the fillets, giving it the form of a cutlet; dip them into an *anglaise*, that is, two yolks mixed with a little butter; dip them in crumbs, and put them upon the grill; give them a good colour; when they are sufficiently done, dish them *en couronne*; sauce them with beef juice or a thick *blond de veau*; add to the last a little large pepper, and the juice of a lemon or two.

These cutlets or fillets may be made an *entrée* of, as a *timbale*, a *pâté chaude*, or *en papilottes*. (See these articles. If for the last, the cutlets must be cut in two.)

To roast Pigeons.—*Pigeons à la Broche.*

Take five pigeons; prepare and truss them with their legs *en long*, barb them with lard, if it is the season, put a vine leaf between the pigeons and the lard, by which they must be well covered; skewer, and tie them to the spit; they should not be too much done.

Roasted Pigeons as Ortolans.—*Pigeons en Ortolans pour Rôt.*

Take six pigeons, *à la gautier*; prepare and truss them as quails, not allowing much of the feet to be seen; skewer them, and put them on the spit; have a very clear fire, and do them very little.

GEESE.—*Oies.*

Wild Geese.—*Oies Sauvage.*

The passage of wild geese continues about two

* *Friture*, frying-pan. A cook ought to accustom himself as much as possible to French terms, as many of them are more appropriate than ours.

months, unless the winter is very moderate ; the young are good, resembling much the domestic, which are of the same family, and are all served in the same manner ; they are difficult of digestion, but very useful in domestic economy.

Green Goose roasted.—Oison à la Broche.

Take a fine, plump, fat, green goose, the fat of which must be very white ; if the upper part of the back breaks easily, the fowl is young ; cut off the pinions, and prepare it ; blanch the legs, and cut the nails ; wipe it well with a cloth ; truss it, leaving its legs *en long*, that is to say, stretched out ; spit it, and take care that it is not over-done, which will be known by touching the fillet with a knife, the juice will flow.

Goose with Chesnuts.—Oie aux Marrons.

Prepare a goose exactly as in the foregoing article ; mince the liver ; cut an onion in small pieces, and pass it in raspt lard ; prepare fifty chesnuts as is directed, (*au Potage à la Purée de Marrons.*) let them simmer in the sauce ; season with salt, pepper, and fine spices ; when the chesnuts are ready, turn in the rump of the goose, and sew it up ; stuff it by the craw, and sew it up ; spit it, and let it have an hour and a quarter.

Another Way. — Oie à la Chipolata.

Prepare a fine young fat goose, with the legs trussed within ; cover it with slices of lard, and tie it up ; cover a *braisière* with barbs, put over it some trimmings of butcher's meat, two slices of bacon with the goose giblets, a bunch of parsley, and green onions, three turned carrots, two or three onions stuck with cloves, a clove of garlic, thyme, bay, basil, and salt ; put in the goose, moisten with a glass of Madeira, or if any other white wine, more of it, and *bouillon*, as much as covers the goose ; let it boil ; put over buttered paper ; cover it, and put it on a *paillasse*, with fire under and over ; leave it an hour and half ; when enough drain it ; dish and *masque* it with a *Chipolata*.

Legs and Wings of Geese.—Cuisses et Ailes d'Oies à la Façon de Baïonne.

Take the quantity of geese that is required and cut

off the wings and legs in such a manner as to take off all the flesh with them ; bone the legs partly with the hand ; mix half an ounce of saltpetre with fine salt for five geese, and rub the legs and wings well with it ; put them into an earthen pan ; throw amongst them bay, thyme, and basil ; cover them closely with a cloth, leave them twenty-four hours in the seasoning ; when they are taken out they are to be passed quickly through fresh water, and left to drain ; in the mean time all the fat having been collected from the bodies and intestines of the geese, and prepared as directed for the *sain-doux* (*Sain-doux*, article *Cochon*) : put in the prepared geese, and let it be put upon a very moderate fire, that the *sain-doux* or goose fat may only shake, not boil : it is sufficiently done when the flesh can be pierced with a straw ; take them out, and when they are cold pack them nicely into jars, pressing them down : when the fat is three fourths cooled, pour it into the jars ; let it cool and remain uncovered for twenty-four hours ; then cover the pots, first with paper and then with parchment ; keep it in a dry fresh cellar for use.

The translator has witnessed the above preparation in Languedoc, where little else is used in the kitchen, as the *ragôuts* and soups are generally made of it. It is almost surpassing belief, the high state to which these animals are fed, by cramming with Indian corn three times a day ; and according to the situations of families, from two to thirty geese are often so fed : turkies and ducks are often mixed with them, and the economy of that careful people is very conspicuous in the preparation ; they are not all killed at the same time, but from day to day, as the business and the wants of the family permit ; preserving the blood, which they make a pudding of in the skin of the neck ; cutting the goose up in the common manner of carving into ten, twelve, or fourteen pieces : the whole carcase is as fat as a pig, the thighs are like small pork hams ; these pieces are all salted as directed in the foregoing receipt, and the fat, which is enormous in quantity, is

prepared as is also directed: the jars into which they are put contain six or eight gallons, and upwards. and it will no doubt appear incredible to say, that four or five of these are filled for the use of one family, with the carcasses and fat of these different fowls: they were distributed in such a manner that two should be opened at the same time, the best pieces in one and the worst in another, so that there should be no digging to expose a greater surface than is necessary to the air; thus a leg or a wing, with a spoonful of the fat, made a *ragout*, a neck and pinion, or a back, with a spoonful of fat, made a soup; the relish of these meats is extremely high, and with sweet herbs and vegetables would be by some called beautiful, by others good, but by the French delicious; it would be disingenuous in a book of this kind, not to recommend it highly, as there is so much waste of that sort of fat; the side bones and aprons are very nice, drained hot from it; the livers of the ducks fed in this way are as large sometimes as those of lambs, and are of a bright shining gold colour; they are generally baked in high seasoned pies, and sent in presents, which pay a tax on entering Paris.

When geese are scarce and dear, a pig is substituted, and after having been cut in small pieces, is accommodated in the same manner. The introduction of these articles into English cookery would be both economical and healthy, as vegetables of all sorts would be more eagerly sought after as food, if they were made more palatable with little expense. .

Ducks in general. — Des Canards en général.

Ducks are of easier digestion than geese; there are different sorts of them; the domestic is larger than the wild, and those of Barbary still larger, but less delicate, and are often musky; the breed between the Barbary and domestic are freed from the inconveniency of the one, are larger than the other, and are the *canetons de Rouen*, which are so much esteemed for their size

and quality. The wild duck is generally roasted; there are, however, *entrées* made of them, which are as follows :

To roast Wild Ducks. — Canards Sauvage à la Broche.

Choose a fat duck or two; look that the webbs of the feet are of a fine colour, and not dry; to know if they are stale, open the beak and smell them; feel that the belly and rump are firm, and the ducks heavy, which are signs that they are fat and fresh; the hen is more delicate than the cock, though in general the cock brings a higher price; prepare two of these ducks, pick off the down, cut off the pinions close to the body and the necks; truss the feet up, which must be blanched and pared; rub them with their liver; spit them; let them be underdone, and send them to table with two uncut lemons.

Fillets of Wild Ducks with Orange Sauce. — Filets de Canards Sauvages à l'Orange.

Cut out the fillets of three ducks, give them a few slight cuts on the skin side; *marinate* them in oil, with young onions broken in two, branches of parsley, salt, large pepper, and the juice of mushrooms; leave them in the *marinade* for an hour; when ready to serve, put two spoonfuls of oil into a *sauté* pan, put on the fillets, set them over a good fire, turn them two or three times, drain and dress them *en couronne*, and serve under them a *sauce d'orange*.

Salmi of Wild Ducks. — Salmi de Canards.

Take two cold roasted ducks, cut them in pieces, pare them and pound the parings or *débris*; rub them through a *tammy*, and finish as directed (article *Salmi de Perdreaux*).

Another Way. — Salmi de Canards Sauvages au Chasseur.

Cut the fillets off two cold roasted ducks in stripes, take off the legs and separate the carcasses into pieces,

add salt and large pepper, and sprinkle with four spoonfuls of oil of olives, and half a glass of claret; cut two bitter oranges, and squeeze the juice over; shake all well together, and serve.

Ducks with Orange Sauce.—*Caneton de Rouen, Sauce à l'Orange.*

Take a good fat *caneton*; be particular that it is white; prepare it carefully without hurting the skin; blanch the feet, cut the small points, and truss them without; turn in the rump; cut the wings close to the body, and take off the neck; mix in a stewpan a sufficient quantity of butter, the juice of a lemon, and salt; fill the duck with this butter; truss it up into a good form; cover a stewpan with barbs of lard; put in the duck or ducks, cover with slices of lemon, over them barbs of lard; season with a sliced carrot, an onion stuck with a clove, a bunch of parsley and young onions; *consommé*, and half a glass of white wine; cover with a round of paper: three quarters of an hour before serving, boil, cover, and put them upon a *paillasse* with fire under and over; when done, drain, unlace, and dish; serve under them, a sauce *à l'orange*; instead of using the juice of beef, take a little *aspic* or *consommé* reduced; if there are no oranges, use lemons.

Ducks with Olive Sauce.—*Canetons, Sauce aux Olives.*

Prepare as above, and *masque* with a *ragoût d'olives*.

Duck and Pease.—*Caneton au petits Pois.*

As the above, and *masque* with a *ragoût de petits pois*.

Duck and Haricots.—*Caneton en Haricots Vierges.*

Prepare as above, and *masque* with *en haricot vierge*.

Duck and Turnips.—*Caneton aux Navets.*

Prepare as above, and *masque* with a *ragoût de navets*.

Duck with Batter of Crawfish.—*Caneton, Sauce au Beurre d'Ecrevisses.*

As above, and *masque* with a sauce *au beurre d'écrevisses*.

Duck with Green Sauce.—*Caneton, Sauce au vert pré.*

As above, *masquing* with the *sauce au vert pré*.

Duck with Roots.—*Caneton aux petites Racines.*

As above, *masque* with *sauce au petites racines*.

Ducks with Cucumbers.—*Canetons aux Concombres.*

Proceed as above, and *masque* with a *ragout aux concombres*.

Duck with Onions.—*Caneton aux petits Oignons.*

As above, *masque* with a *ragout aux petits oignons*.

Ducks another Way.—*Canetons au Macédoine.*

As above, *masque* with a *macédoine*.

Ducks with Verjuice.—*Canetons au Verjus.*

Prepare as above; take some *verjuice*, if it is the season; take off the stalks, blanch and drain them; put three spoonfuls of reduced *espagnole* into a stewpan with the *verjuice*; reduce it; thicken with butter and *masque* the ducks.

Ducks with green Sauce.—*Canards à la Purée verte.*

Prepare and *masque* with *purée verte*.

Ducks and Turnips.—*Canards à la Bourgeoise.*

Prepare the ducks as above, trussing the feet within, or *en poule*; put butter in a stewpan, and brown the ducks all over; drain them, and put into the pan sufficient quantity of turned turnips; brown them nicely; drain, and make a little *roux* of the butter; moisten with *bouillon*, if there is none, with water; don't let the sauce get into knots; add salt, pepper, a bunch of parsley and young onions, half a clove of garlic, and a bay-leaf; put in the ducks and stew them; when half done, add the turnips, and let them simmer; turn the ducks from time to time without breaking the turnips; when done, skim, dish and *masque* with the *ragout*.

Roast Duck.—*Caneton de Rouen pour Rôt.*

Take one or two and prepare them, trussing their

legs *en long*; spit and wrap them in paper; give them three quarters of an hour; serve them as wild ducks with lemon.

Small River Wild Ducks. — Oiseaux de Rivières et Sarcelles.

These ducks may all be served in the manner directed above for the domestic ones.

MAIGRE.

Clear Pease Soup. — Maigre Bouillon de Pois.

Take a quart or two of pease that are without shoots, wash them, and if there is time let them steep some hours; put them into a stewpan, with two carrots and two onions; let them boil, as it is of no consequence if they should fall into a *purée*; take it off and run it through a search; leave it to repose; pour it off clear, when it is fit for use.

Soup Maigre. — Bouillon pour les Potages et les Sauces.

Take twelve carrots, the same of turnips and onions, and a bunch of leeks, two parsnips, four heads of celery, and a cabbage cut in four, blanch the whole, refresh them in cold water; tie the cabbage; put the whole in a pot, and moisten with the *bouillon* of pease; add some parsley roots, a little mace, ginger, two cloves, and a clove of garlic, wrapt in a cloth; let all boil sufficiently; to give it a good colour, put into a stewpan a bit of butter with two or three carrots, the same quantity of turnips and onions cut in slices, and a head of celery; brown these roots well, and moisten with a little *bouillon* of pease, and let it fall into a *glaze*; when near sticking, moisten it anew, to detach it; pour it into the *bouillon* and let it simmer five or six hours constantly; pass it through a cloth and use it for potages and sauces.

Fish Soup. — Bouillon de Poisson.

Put some butter into a stewpan, and into it onions cut in two; mince, but in less quantity, the vegetables that are directed in the above receipt, and lay them

over the onions; take two carp, and prepare them; cut open their heads, and take out the yellow stone called the gall of the head, and which is found behind the ears; cut the carps in pieces, and add any other kind of fish; put them over the vegetables; put in a spoonful of *bouillon maigre*, let them sweat, and when they fall into *glaze*, moisten them entirely; put in salt, pepper, the trimmings of mushrooms, sweet herbs, a clove of garlic, a little mace, bay and two cloves; this *bouillon* answers instead of *consommé* and *blond de veau*, for *potages*, *grandes et petites sauces*.

Juice Maigre.—*Jus Maigre.*

Cover the bottom of a stewpan with butter; lay over onions cut in two, and roots in slices; sweat them over a moderate fire for three quarters of an hour, then put them on a stronger fire, and let them fall into *glaze* until they are of a deep colour; moisten with the *bouillon* of *potages*; detach it carefully; add some stalks or trimmings of mushrooms, half a clove of garlic, sweet herbs, a bay-leaf, two cloves and salt; let it cook three quarters of an hour; pass it through a cloth when it is ready for sauce.

Espagnole Maigre.

Butter a stewpan; cover it with onions cut in two, turned carrots, a bay-leaf, one or two carp, or any other fish, even sturgeon if there is any; sweat it over a slow fire; heighten the fire that it may fall into *glaze*; then moisten with half juice and half *bouillon*, as is directed for potage; let it boil to detach the *glaze*; thicken with *roux*, as the *espagnole grasse* (see that article); add half a bottle of white wine, either Champagne or Burgundy; a clove of garlic and mushrooms; let it simmer an hour on a slow fire; skim and run it through a cloth, and make the same uses of it as for *espagnole grasse* for small sauces.

Bread Soup.—*Potage au Pain.*

Rasp a loaf, and after taking out the crumb pare the crust nicely; put it into a stewpan with a ladleful of *bouillon à potage*; let it simmer and put it into a

deep dish, and serve it under any vegetable or *purée maigre* that is convenient; it would be useless to enter into a detail of these *purées*, as there is no difference in composing them, but by moistening them with *bouillon maigre* or *gras*.

Maigre Queen's Soup.—*Potage à la Reine en Maigre.*

Take two small pike that do not smell of the pond; prepare them; lay them upon a table and skin them; cut the flesh in large dice; put them into a stewpan with a bit of butter; cook without burning; let them cool; pound twenty sweet almonds; soak a roll in cream, and dry it as is directed at the article *Panade*; pound this *panade*; take it out of the mortar and pound the fish, then pound them altogether; spread some butter into a stewpan; put in onions cut in two, and slices of roots, such as carrots, turnips, half a clove of garlic, half a bay-leaf, a little mace, a bunch of parsley, young onions, a clove, two carp cut in pieces, and the refuse of the pike; moisten this with a little *bouillon de pois*; let it sweat over a slow fire; when done pass it through a napkin, and use it to moisten the *farce* that has been already prepared, which must be rubbed through a tammy and have the consistence of a *coulis*; set it in the *bain-marie* till ready to serve; put into the stock-pot some bread cut in dice, fry it in butter, and pour the *purée* over it.

Almond Soup.—*Potage au Lait d'Amandes.*

Take a pound and half of sweet almonds and twelve bitter ones; skin them as usual, by putting them in water over the fire; pound them, putting in from time to time a drop of water to prevent their oiling; when they are quite smooth they are sufficiently done: put into a stewpan six pints of water; when it boils infuse half an ounce of coriander and half a lemon, keeping out the skin and seeds; moisten the almonds with this infusion; rub it several times through a napkin or tammy till it takes the appearance of milk; salt and sugar it properly; put it into the *bain-marie*;

take very thin slices of bread, *glaze* them in the oven and throw them into the almond soup when it is going to table.

Another Method.—Autre Manière.

Take half a pound of sweet almonds and five or six bitter; pound as in the above article; take six pints of milk; make it boil and use a part of it to pass the almonds several times through a cloth, as in the foregoing article; steep in the other part of the milk half a roll of *vanille*, which must be taken out when they are mixed together; season with sugar and salt, and add about the size of half an egg of good butter; put it in the *bain-marie* till ready, serve with glazed bread as above.

Another Method, quicker and more economical.—Autre Manière plus prompte et plus économique.

Boil six pints of milk; put into a stewpan eight very fresh yolks, from which the whites and germs must be carefully separated; bruise with the rolling-pin twenty-four *masse-pains* or macaroons, half sweet and half bitter, and sugar the milk sufficiently; add a little salt and a table spoonful of orange flower water; moisten these ingredients with a little hot milk, but not boiling; in such a manner that the macaroons, eggs, and sugar may be well mixed; reserve half of the milk to mix with the *potage*; cut some slices of bread; lay them upon a board; sift fine sugar over and *glaze* them in the oven; put them in a deep dish or tureen; when ready to serve put in the milk that was reserved, and stir it with a new wooden spoon; finish the thickening by putting it upon the fire; stir it without allowing it to boil; taste that it is properly seasoned; pour it over the glazed bread, and serve immediately. If there are no macaroons make use of *pralinés*, which answer nearly the same.

Maigre Soup.—Potage à la Julienne maigre.

Prepare the roots in the same manner as for the *potage à la Julienne grasse*; when thus prepared, pass them with a bit of butter in a stewpan till they brown

a little; moisten with *bouillon maigre* as would be done with the *gras*; if there is no *bouillon maigre*, use the soup of *haricots* or *lentils*; let the *potage* simmer, and salt it properly.

Herb maigre Soup.—*Potage maigre aux Herbes.*

Take a large handful of sorrel, two lettuces, a little chervil and love-apples; wash them well in a great quantity of water; drain and mince the herbs very fine; put them in a pot with a bit of butter, and pass them; leave them upon a slow fire, moisten them sufficiently for the *potage* with *grand bouillon maigre*; if there is none, with one of *haricots* or *lentils*; taste if properly salted.

Rice and Milk.—*Potage au Riz et au Lait.*

Take a quarter of a pound of rice; pick and wash it several times; blanch it with a boil or two; drain and put it into a stawpan with two ounces of butter, a little lemon zest, and a peach or almond leaf; swell the rice with water; when nearly done moisten with good milk, and dont make it too thick, also avoiding its being too thin; put in sugar and salt in due proportion; before serving, take out the leaf and lemon zest.

Vermicelle and Milk.—*Vermicelle au Lait.*

Take a quarter of a pound of *vermicelle*; sift out the dust; boil six pints of milk; add the *vermicelle* by little and little, that it may not ball; put it on the edge of the stove until it is enough; season with sugar and salt; there may be added macaroons and a little *vanille*, or either.

FISH.—*Poisson.*

Braise maigre for boiling Fish in.

Take a kettle of a sufficient size; put into it a bit of butter with a little vegetable soup, a little thyme, sweet basil, garlic, parsley, and scallions, cloves, some slices of onions and carrots, salt, pepper, with white wine sufficient; tie the head of the fish up properly, or any other part, and put it into the kettle wi these in-

redients; take care that it does not swim; put it upon a slow fire; cover it with a buttered paper, taking care to wet or baste it from time to time with its own sauce; taste if it is properly seasoned; when the fish is sufficiently done, take part of the sauce, run it through a gauze search, reduce it to a jelly to glaze the fish.

Fish Jelly. — Glace de Poison.

Rub lightly the bottom of a saucepan with butter; cover it with sliced onions and carrots; then add the remains and carcasses of fish, a little parsley and scallions, a bay-leaf, thyme, sweet basil, and a clove of garlic; to these ingredients add a ladleful of fish soup; let it boil, put it upon a hot hearth or table; let it simmer till it becomes a jelly; again add to it some fish soup, and pour it clear off into a clean saucepan, and let it simmer another hour; run it through a napkin; reduce it to a jelly, and use it for *glazing*.

CARP.

Carp. — De la Carpe en général.

Carp of lakes and ponds are never good. It is necessary to be able to distinguish this fish from the bream, which is much larger and flatter, the head smaller, the flesh less firm, and not so delicate.

Carpe à la Chambor.

Take a fine carp, scale it, and raise the skin, as is indicated for making *Quenelles de Carpe* (see article *Farces*); gut it without opening all the belly; take out the ears without spoiling the tongue, the skin being raised without touching the flesh; take out the strings or nerves of the tail, and lard it entirely with eel cut small, or half with truffles and carrots cut in the same manner; if it is not for *maigre*, lard it with lard truffles and carrots; put it into a proper-sized fish kettle with a little *braise-maigre* (or vegetable soup, as indicated in the first *recipe*), and set it upon a moderate fire; put into a saucepan three basting spoonsful of *espagnole-maigre*, and half a bottle of white *champagne*; reduce and skim off all the fat;

put into it small mushrooms, artichoke bottoms, or truffles, the roes of carps, (*Quenelles*), eels cut in pieces, as indicated in *Matelote d'Anguille et de Carpe*; let it simmer a quarter of an hour, and finish it with anchovy butter sauce; drain and dish; dress round the ingredients, to which add crawfish; put the sauce into the dish; *glaze* it and send it to table; if not *maigre*, larded veal, sweetbreads, *Pigeons à la Gautier*. Quails, if in season, or combs and kidneys of cocks may be added.

Stuffed Carp.—*Carpe farcie.*

Take a fine carp; take off the skin and flesh, as is directed for *Quenelles des Carpe*, preserving the head and the tail, with three inches of the bone of the carp to each; take the flesh off the carp, and add to it the flesh of two smaller ones to make forced meat, the same as for *Quenelles des Carpe*; take a dish of the necessary length, spread the forced meat in the bottom nearly an inch thick; put the head and tail into their places; make a *salpicon maigre* or fat, with which fill the belly, or a *ragoût* of the roes of carp, all cold; cover the *salpicon* or *ragoût* with forced meat, and give the whole the appearance of a carp larger than that made use of; incorporate well the head and tail into the forced meat, and that the *salpicon* does not appear; unite the forced meat well with a knife dipped in egg; *glaze* it with two eggs well beaten; and with a table spoon dipped in the egg, form the scales of the carp; wrap up the head and tail in buttered paper; an hour before it is to be served, put it into a moderate oven; let it take a fine colour; take off the paper; wipe the dish; the sauce may be a good *espagnole* either *grasse* or *maigre*, or a *ragoût* of the roes, or mushrooms and artichokes; pour the sauce into the dish, and serve.

Carpe au bleu, ou au Court-bouillon.

Gut a carp without opening much of the belly, taking care not to break the gall, and without spoiling the scales; take out the ears without touching the tongue; put it into a fish kettle of a proper size; boil a

little red vinegar ; rub it boiling hot equally over it, to give a blue colour ; put to it a little *braise grasse* or *maigre* ; cover it with a buttered paper, and set it upon a slow fire ; when enough, drain and send it to table upon a napkin garnished with parsley.

Fried Carp.—Carpe frite.

Take off the scales and cut the fins, raise the skin, open it by the back ; divide the head ; take out the ears and the yellow stones that are found in the head ; put it into a little milk ; flour and fry it ; when half done, flour the roes and put them in ; fry the carp firm and of a fine colour ; drain and serve it upon a napkin garnished with the roes.

Grilled Carp.—Carpe grillée.

Scale and wash the carp ; cut the fins and the point of the tail ; take out the ears ; gut it without opening the belly much ; taking care not to break the gall ; raise the skin ; dip the roe into butter and fine herbs, such as parsley and scallions hashed, seasoned with salt and pepper ; put it into the belly of the carp, and sew it up ; put it upon a dish ; pour over it a little oil, hashed herbs, and fine salt ; grill it ; draw out the threads, and serve with a white sauce and capers, or a *Maître d'hôtel chaud*. (See *Maître-d'hôtel liée*, article *Sauces*.)

Another Way. — Matelote de Carpes et d'Anguilles.

Take a male and female carp ; scale, clean, and gut them ; dress the roe and melt separate ; cut the fins and the points of the tails ; take the ears and the yellow stones from their heads ; cut them in equal junks ; skin an eel ; pass it over the fire to stiffen it ; take off the head and the end of the tail ; gut and cut it in pieces ; put it into a saucepan with sliced onions, carrots, branches of parsley, some scallions, a clove of garlic, two bay leaves, a little thyme, two cloves, a little fine spicery, salt, pepper, and two bottles of white *champagne* ; let the eel be half done, then add the pickerel, and when it is half done, put in the carp ; let it boil upon a strong fire ; cover the saucepan ; the carp takes

very little time; brown about thirty small onions in butter; have prepared turned mushrooms and artichoke bottoms (see article *Garnishing*); make a *roux* of the butter in which the onions were fried, mix it with the sauce of the fish, boil it sufficiently and put it through a search into another saucepan, and add to it the onions and mushrooms; put all these ingredients upon the fire and reduce; skim off the fat, keeping the fish hot; drain it well, and dish it with the heads in the middle, and the fish intermingled; garnish with bread cut in the shape of peacocks' tails fried in butter; lay over the roe and melt; put the artichoke bottoms into the sauce; give them a boil; taste if it is properly salted; pour it over the *Matelote*; crawfish may be added, as it is often done; a *Matelote* may be made larger by taking the hollow crust of a small fine loaf, and putting into it an omelet (*au naturel*), and placing it in the middle.

Another Way.—*Matelote à la Marinère.*

Take carps, small pike, barbel, and eels; prepare them as in the foregoing article; take care of the blood; parboil thirty small onions of an equal size; put a sufficient quantity of red wine into a proper stewpan that the fish may swim in it; a bit of butter, onions, a bunch of parsley, chives, a bay-leaf, some cloves, salt, pepper, fine spicery and sweet basil; put in the fish; make it boil quickly over a flaming fire of wood; when done, thicken with a little butter rubbed in flour and broken into little bits, and a little anchovy butter; shake with care (that they may not break), that the sauce may be equally thickened; dish as in the foregoing article; boil the sauce, and if too thin, reduce it; when ready, add the blood of the fish, but don't boil it after; garnish with fried bread and the roes or melts; pour the sauce over and serve.

Fricandeau de Carpes.

Clean and skin the carp; take off the flesh, only leaving the middle bone; lard it with lard; cut it

into *granadins*, and dress it in the same manner as *granadins de veau*, if it is not for *maigre*; but if for *maigre*, lard it with eel, and instead of lard for laying in the bottom of the saucepan, use butter; put in slices of onions and carrots, white wine, and *soup maigre* of fish; then put in the fish; cover it with buttered paper; make it boil, and do it in the manner of a *fricandeau* with fire under and over; when ready, drain, and draw out the thick ends of the sides of the carp, in such manner that none remain; *glaze* and serve them upon a sauce or *purée* of mushrooms, sorrel, or onions.

If there is no *glaze* reduce the sauce and use it.

Fried Carp's Melts.—*Laitances de Carpes frites.*

Take fifteen or eighteen soft roes of carps; their size will determine the quantity necessary; clean them well and lay them in fresh water, which must be changed several times; when perfectly clean and white, put some water into a saucepan with a small quantity of vinegar and a little salt; put it on the fire, and when it boils throw in the roes; give them a boil; drain, and when ready to serve, dip them in a light paste; fry them of a fine colour; dish them nicely garnish with fried parsley and serve them.

Another Way.—*Caisse de Laitances de Carpes.*

The same as is used in *Caisse de Laitance de Harings*.

Ragoût of Carp Roes.—*Ragoût de Laitance de Carpes.*
(See article *Ragoût*.)

Roes in Jelly.—*Aspic de Laitances de Carpes.*

Prepare an aspic as it is directed for that of combs of cocks, (art. *Poultry*), only using the roes, which have been cooked in a proper seasoning instead of the others.

To choose Lobsters and Craw Fish.—*Écrevisses, Homards, Crevettes et Chevrettes.*

The manner to choose lobsters and crawfish, and all the shell-fish of these kinds, is by their weight and

fresh smell; likewise when they are taken by the head and tail and distended, if they immediately return into a curve, they are fresh.

The Manner of cooking Craw-fish for small and large Dishes and Garnishing.—*Ecrevisses, et Manière de les faire cuire, soit pour gros, moyens, petits Entremets ou Garnitures.*

Take the quantity of crawfish you mean to cook; put them into a saucepan and throw water upon them; toss them up several times, and put them into a cullender; wipe the saucepan and return them into it; add about half the quantity of white wine there is of fish; put in some slices of carrots, onions, parsley, scallions, one or two bay-leaves, sweet basil, cloves, salt, pepper, and a good bit of nice butter; put them on a good fire; cover them; toss, so that those undermost may come up; cover them after every tossing, and toss always when the seasoning boils up; take them off the fire and leave them covered to finish their cooking. If not for immediate use, leave them covered in their seasoning, and when used warm them in it; drain; serve them in a pyramid upon a napkin garnished with parsley.

Another Way.—*Ecrevisses à la Poulette.*

Boil the crawfish in a little salt and water; drain, take off the small legs and the shell of the tail; cut off the ends of their noses and the points of their claws; put into a stewpan a little strong veal-stock, hashed parsley, and shallots; make it boil and throw them in; thicken it with two yolks of eggs; add a few small pieces of nice butter; toss it up and season with lemon-juice; dish them nicely; sauce and serve.

Another Way.—*Ecrevisses en Matelote.*

Cook the crawfish in wine as directed in the first recipe, and dress their shells in the same manner as done for the *poulette*; put them in a sauce *à la matelote*; dish nicely, sauce, garnish with bread fried in butter, and serve.

Lobster.—Homards.

Take a lobster and break the shells of the claws ; cut it down the back from head to tail ; take out with a spoon all the body ; put it into a china dish and add to it a table spoonful of made mustard, with some parsley and shallots minced ; after being washed and pressed in a linen cloth, add salt, Jamaica pepper, and the spawn, if there is any ; also oil and vinegar sufficient ; mix it well together ; taste if it is properly seasoned, and send it to table in a sauce tureen.

Prawns.—Crevettes.

Take a pound and half of prawns ; cover the dish with some herbage, or turn down a hollow dish so as to raise a napkin in the form of an octagon upon it ; cover this with parsley, and dress the prawns upon it, forming a pyramid ; they require no sauce.

Muscles. — Moules au naturel ou à la Flamande.

Take a sufficient quantity of muscles, and rub one after another till nothing remain on their shells ; put them into a large pan with water, where they can be well shaken about and washed, changing the water till they are perfectly clean ; drain and put them with minced parsley, covered on the fire ; toss them from time to time ; when they open take them from the fire ; take one shell off each, and of some both shells ; look carefully that there are no crabs in them ; put them into their own liquor with a little pepper and the juice of a lemon ; toss and serve.

Muscles another Way.—Moules à la Poulette.

Prepare muscles as above ; take off all the shells and be careful there are no crabs ; preserve their liquor ; put a bit of butter in a saucepan with a little flour ; mix them with a wooden spoon ; put in the liquor, shake round the sauce and let it simmer ; put in the muscles, a little whole pepper, and minced parsley ; thicken it with the yolks of eggs ; add the juice of a lemon or a little verjuice, and serve.

Oysters.—Huîtres.

As fresh and pickled are both employed in the kitchen, they ought to be chosen large, and good.

Oysters in Scollop Shells.—Huîtres en Coquilles.

Take as many dozen of large oysters as there are shells, called *pêlerines*; let them remain in their liquor; if the beard and the nut are taken off, a double quantity will be required; put into a saucepan a bit of butter, mushrooms, parsley, and shallots, minced, and a little whole pepper; put them on the fire and brown them, dusting in a little flour; put in the liquor of the oysters and a little stock; cook all together till they come to the consistence of sauce; take it from the fire and put in the oysters; toss; add the juice of a lemon; taste, and put them into the shells; strew grated bread over, on which stick small bits of butter; place the shells in a deep dish and put them into the oven, or under a small oven with fire under and over, till they are of a fine colour; dish and serve.

If there are no *pêlerines* use their own shells, which will require to be well washed, and more of them, as they will not contain so many.

Grilled Oysters.—Huîtres sur le Gril.

Shell two or three dozen of oysters; put them into a stewpan, and leave them to *blanch* in their juice; then pour it off, and add a little bit of butter, pepper, some minced parsley, and shallots; toss them; do not let them boil; put them into their shells, and finish as in the foregoing receipt; put them on the gridiron; when they boil take them off and serve.

Ragoût of Oysters.—Ragoût d'Huîtres.

See the article *Sauce aux Huîtres*.

PIKE.

Brochet à la chambor, to be done in the same way as *Carpe à la chambor*.

Pike.—Brochet au Bleu.

See article *Carpe au Bleu*.

Another Way. — Brochet en Dauphin.

Take a large pike; scale, gut it by the ears; turn round its tail, which must be done by putting a skewer through the eyes and tying the tail to each side of it; place the fish upon its belly, and make it rest in that position; put it into a *braise maigre*, or into a good *mirepois*; put it into the oven; take it out from time to time to baste it with its liquor; when it is enough drain and serve it with an *Italienne grasse*, or *maigre*. (See article *Sauce*.)

Pike another Way. — Brochet à l'Arliquine.

Take a large pike that has been kept a proper time; scale and gut it by the ears; raise the skin upon one side without spoiling the flesh; lard one quarter of it with anchovies, another quarter with gherkins, the third quarter with carrots, and the fourth with truffles; stuff it for *maigre* with stuffing of fish; if *gras*, a cooked stuffing of fowl or veal; put it into a fish-kettle, and add a *braise*, taking care that the larded side does not touch it; put it on the fire, and baste it often with the *braise*; cover, and put fire over; drain and pour over it a *sauce à l'arliquine*. (See article *Sauce*.)

Another Way. — Granadins de Brochet.

Do them as *granadins de carpe*; if for *gras* they must be larded with lard; if *maigre*, with eels and anchovies; serve them over a *sauce de tomate*, mushrooms, or any other vegetable sauce.

Another Way. — Côtelottes de Brochet.

Clean and take off the flesh of a pike; take off the skin and cut the flesh in cutlets; make it ready in fine herbs hashed, as veal cutlets are done in paper. (See article *Côtelottes de Veau in Papilottes*.)

Another Way. — Filets de Brochet à la Béchamelle.

Take a cold pike; cut it in filets; put it into a *béchamelle* reduced; arrange it upon a dish; strew crumbs over, and wet it with butter; garnish with bread cut in form of corks steeped in *omelette*; give it a fine colour in the oven.

Pike Salad. — *Salade de Brochet.*
See *Salade de Poulet.*

BARBILLON

Is of the same nature, but less esteemed than the carp, and is cooked exactly in the same way.

EEL. — *Anguille à la Broche.*

A fine eel has its belly silvery and its back slate-coloured; kill it, and turn it upon hot cinders till the skin is completely grilled; wipe and scrape it; cut off the fins and skin it; take off the head and the end of the tail; to gut it open the top of the throat and a little at the naval; then with the large end of a larder push the entrails through the throat, so that nothing may remain in the stomach; wash it and turn it round; fix it with small silver skewers, and tie it up; put it into a stewpan and pour over it a good *mirepois* (see *Mirepois*, article *Sauce*); let it be half done; drain, fix it to the spit, and cover it; when done uncover it; let it dry, *glaze* and dish; take out the skewers, and serve under it an *Italienne rousse* or a *ravigote*.

Another Way. — *Anguille à la Sainte Menéhould.*

Prepare an eel as above; put it in a tartpan, covered entirely with a *Sainte Menéhould*; take it out of that sauce when nearly done; strew crumbs over, and put it into an oven till it takes a fine colour; unlace and put into the well a thick, white, *Italian* sauce, or a white *ravigote*. (See article *Sauce Italienne blanche*, *Ravigote blanche*.)

Another Way. — *Anguille à la Poulette.*

Take an eel and order it as in the foregoing receipts; cut it in equal junks, wash it and leave it to blanch; scrape and clean the blood well out; put into a stewpan a bit of butter, the eel, and some mushrooms; set them for a moment upon the fire; dust with flour; add a little stock, *gras* or *maigre*, and half a bottle of white wine, taking care to stir with a wooden spoon till it boils; add a little parsley and shallots, half a bay leaf, one clove, salt and pepper, twenty or thirty small onions; let it simmer and reduce; take off the fat, and take out the bunch of herbs; thicken it

with two or three yolks of eggs, and the juice of a lemon; dish, sauce, and serve.

Another Way. — Anguille à la Tartare.

Having cleaned, skinned, and arranged an eel as above, cut it in pieces of five or six inches; take the blood from the back; put it into a stewpan, with slices of onions, carrots, parsley, two or three scallions cut in two, white wine, salt, a bay leaf, one or two cloves, and a little thyme; put it on the fire, and when done enough drain; roll them in crumbs of bread and steep them in an *Anglaise* (see *Anglaise*, article *Côtelettes de Pigeons*); roll them again in crumbs; grill of a fine colour; dish with a *sauce à la Tartare*, and serve.

Another Way. — Matelote à l'Anguille.

See *Matelote de Carpe*.

Lamprey. — Lamproie.

Is another kind of eel, called also seven eyes, having seven eyes or holes on each side, and is generally larger than the eel; choose them fat, and of a paler colour.

Lamprey. — Lamproie en Matelote.

Put one or two into nearly boiling water; gut them, and cut them into junks, taking care of the blood; cut off the head, and the end of the tail; put them into a stewpan with a little *roux* (see article *Roux*); and put it over the fire; add some red wine, and stock, or water, in equal quantities, some small onions, mushrooms, a bunch of parsley, scallions; salt, pepper, a bay leaf, and a little fine spicery; cook it, and take off the fat; when ready to serve, thicken with the blood of the lampreys; taste it; dish, and serve.

Another Way. — Lamproie à la Tartare.

Is done in the same manner as the eel.

Perch. — Perche au Beurre,

Must be chosen large and fat; gut and take out the ~~ears~~; tie up the head, and put it into a stewpan, with

slices of onions, carrots, a bay leaf, sprigs of parsley, salt, and a little water; cook, drain, and strain the liquor into a saucepan; take off the skin and fins, to stick over it for garnishing; when ready to serve, drain, and pour over a butter sauce (*sauce blanche au beurre*).

Perch with Green Sauce. — *Perche à la Pluche verte.*

As the foregoing; and sauce it with a (*pluche verte*).

Perch another Way. — *Perche à la Hollandaise.*

As above with a (*sauce Hollandaise*).

Perch another Way. — *Perche en Matelote.*

Cut it in pieces, and do it as *Matelote of Carp*.

Fried Perch. — *Perches frites.*

Scale and prepare a perch; take out the ears; wash it, and nick it across upon both sides; let it lie some time in a little salt, oil, sprigs of parsley, some slices of onion, and the juice of a lemon; drain, flour, and fry it till it is firm, and of a fine brown colour, and serve.

Perch in Wine. — *Perches à la Vin.*

Having perch prepared; put it into a stewpan, with equal quantities of white wine and soup, a bay leaf, a clove of garlic, a bunch of parsley and scallions, two cloves and salt; cook them; pass a little of the soup through a search; mix a little flour and butter, and put it into the sauce; put it upon the fire till thickened and cooked; add some pepper and nutmeg, with a small quantity of anchovy butter; drain, dish, pour the sauce over, and serve.

Perch another Way. — *Perches à la Vass-fiche.*

Get three perch by the ears, and take out the roes; wash them; bind their heads; put them into a stewpan, with a little salt and water, parsley roots cut in threads, a carrot cut in the same manner, a few sprigs of parsley, and a bay leaf; cook them; take off the skin, that the fish may be very white; take out the fins, and stick them all over as garnishing;

put them into another saucepan, and strain over them, through a gauze search, the liquor they were cooked in; put two spoonsful of stock (see *velouté*) in a saucepan, with sufficient butter, a lemon cut in slices without the skin and seeds, salt and pepper; to which add the carrots, and roots of the parsley with which the perch was cooked, and set it on the fire till sufficiently thickened; dish and pour over it this sauce; if there is no *velouté*, use a butter sauce (*sauce blanche au beurre*).

Tench. — Tenches en Matelote.

Take three or four tench; kill and throw them into a saucepan of boiling water; take them out immediately and scrape them, cut off the fins, take out the ears, gut and cut them in junks; season and cook them in the same manner as *Matelote de Carpe et d'Anguille*. (See article *Matelote*.)

Tench another Way. — Tenches à la Poulette.

Prepare as above; and do them as *l'anguille à la poulette*.

Another Way. — Tenches à l'Italienne.

Prepare two large tench; as in the foregoing recipes; put them into a saucepan with cut onions, carrots, a bunch of parsley and scallions, a bay leaf, a little thyme and sweet basil, a clove, a little bit of lemon (no peel), salt, pepper, fine spicery, with a sufficient quantity of white wine to cover; cook them; when ready to serve, drain, dish, and pour over them a good *Italienne rousse*.

Fried Tench. — Tenches frites.

Clean two tench; cut off the fins; raise the skin on both sides; open them by the back, from the head to the tail; gut and arrange them; take out the ears, fry, dish upon a napkin, and serve.

Lotte.

The *lotte*, or *eel pout*, is a fresh water fish, (the liver

is esteemed for its delicacy :) it must be scraped, as it does not bear skinning.

Salmon.—*Saumon au Bleu, ou à court Bouillon.*

It may be used whole or cut, according to the quantity required, or the manner of serving it. (See the article *Carpe au bleu, ou au court Bouillon.*)

Grilled Salmon.—*Darde de Saumon grillée.*

Take a cut of salmon; put it into a dish, and pour over it a little good oil, fine salt, a bay leaf, parsley, and scallions cut in two; turn it, and let it soak for some time; put it on the gridiron; turn and baste from time to time with the seasoning; lift with a knife a little of the flesh, at the thickest part of the back; if still red, let it continue cooking; turn it on a cover, and take off the skin; pour over butter sauce, and strew capers upon it.

Salmon with Italian Sauce.—*Saumon à l'Italienne au gras ou au maigre.*

Do it as above; giving it a *sauce grasse* or *maigre à l'Italienne*, *maître d'hôtel*, or any other.

Salmon another Way.—*Saumon à la Genevoise.*

Take the head, or any piece of salmon; arrange and tie it up; put it into a fish-kettle of a convenient size, with sliced onions, carrots, parsley, scallions, a bay leaf, one or two cloves, salt, and fine spicery; put to it a sufficient quantity of claret, or any other red wine; cook it in these ingredients; when done, take a portion of the liquor, and run it through a gauze sear; add to it as much *espagnole grasse* or *maigre*; reduce it to the consistence of sauce; add a little anchovy butter, and a bit of good fresh butter; set it again upon the fire to thicken; drain, dish, and serve.

Another Way.—*Saumon à la Hollandaise.*

Cook a piece of salmon in salt and water; when done, drain; garnish it with potatoes boiled in water, and serve it with sauce in a *sauce-tureen*, *à la Hollandaise*, or melted butter.

Another Way. — *Saumon à la Béchamelle, en gras ou en maigre.*

Boil what salmon may be necessary in salt and water; or if any remains from a former day, skin and separate it into flakes; draw out the small bones that are along the back; put some *béchamelle, maigre* or *grasse*, in a stewpan, and put in the salmon; heat the whole without letting it boil; arrange it upon the dish; unite it together with the blade of a knife; surround it with bread cut into forms, upon which has been grated a little Parmesan cheese; melt some butter, and with a small brush of feathers, baste it half an hour before serving; put it in the oven till it takes a fine colour.

Another Way. — *Sauté de Saumon, ou Escalopes, à la Maître-d'Hôtel, ou à l'Espanole.*

Skin a piece of raw salmon, and cut it into scollops about the size of a crown-piece, and the thickness of two; flatten and round them, having butter ready in a frying-pan; put them in; taking care not to lay one piece over another; strew a little fine salt and pepper over; put into another stewpan, if for *gras*, three large spoonfuls of *velouté reduite*; if *maigre, espagnole maigre*, with three or four ounces of butter; warm and thicken it; toss the scollops, and turn them; when enough done, drain and pile them on a dish with a border; take a part of the butter in which they have been cooked with the stock it has given, and add it to the sauce with minced parsley*, nutmeg, and the juice of a lemon; toss it again, dish, sauce, and serve.

Another Way. — *Saumon au court Bouillon, pour servir comme Plat de Rôt.*

Prepare salmon as for *bleu*, but do not use vinegar; when cooked, drain, and serve it upon a napkin, garnished with parsley; serve with it a cruets of oil.

Salad of Salmon. — *Salade de Saumon.*

Cook some salmon *au court-bouillon*; or if there are

Minced parsley is always understood to have been blanched.

any remains, cut it in equal pieces, so that it may look nice; garnish it properly, and pour into the dish the same seasoning as for *poulets en salade*, garnish the borders with butter, if agreeable.

Smoked Salmon. — Saumon fumé.

Take a smoked salmon, and cut it in pieces; lay it in a little oil upon a silver plate; toss, drain, and squeeze a little lemon-juice over, and serve.

Salted Salmon. — Saumon salé.

Steep the salmon sufficiently to take out the salt; put it upon the fire in fresh water, and let it come nearly to a boil; skim it and take it off the fire; put a cloth over, and leave it for five minutes in the water; drain and serve it as a salad, or in any other way.

Trout. — Truite.

Trout resembles the salmon so much, (but more delicate,) that it is cooked in the same way.

Shad. — Alose.

Shad is a flat river fish, and is known by its beautiful silvery scales; it is but six weeks in season. There are but few ways of cooking it.

Shad with Sorrel. — Alose à l'Oseille.

Choose one fresh and fat; gut it by the ears; scale and clean it; put it to steep in oil, fine salt, a bay leaf, parsley, and scallions cut in two; turn it, and let it lie some time in this seasoning; according to its size, give it three quarters or an hour upon the gridiron; baste it with the seasoning, and turn it that it may be done on both sides; serve it upon a nice sorrel sauce. (*Purée d'Oseille.*)

Shad grilled with Caper Sauce. — Alose grillée Sauce aux Câpres.

To be done in the same manner as in the last recipe, and served with butter sauce and capers; or boiled in salt and water, and served with any sauce.

Shad.—*Alose au court Bouillon.*

Prepare and cook it in a *court-bouillon*; take it up, and pass the *court-bouillon* through a gauze search; mix a quarter of a pound of butter with a little flour, put it into the sauce, thicken and make it ready by shaking it round over the fire; add to it a little anchovy butter; dish, garnish, and send the sauce to table in a sauce-boat.

Alose.

As above, sauce à la *Hollandaise*.

Sturgeon.—*Esturgeon.*

Sturgeon has several kinds of flesh, particularly that which resembles veal, and some that is like beef; the Russians are particularly fond of the spawn; the Tartars sell it to them; being the famous dish which they call Kavia.

Sturgeon.—*Esturgeon entrée au court Bouillon.*

Take a small sturgeon, and gut it by the throat and fundament; take out the ears, wash, drain, skin, and take off the flat bones; put it into a fish-kettle with a good *court-bouillon*, and a good deal of rasped lard, if it is *au gras*; if *maigre*, butter: season it more than any other fish with aromatics and salt; cook it with a fire under and over; baste it often, and serve it with an *Italienne sauce grasse ou maigre*.

To roast Sturgeon.—*Esturgeon à la broche.*

Prepare and clean any quantity of sturgeon as already indicated; skin and take off the bones; lard it as veal kernels, with lard, or eel and anchovies; fix it upon the spit; make a seasoning (*marinade*), but instead of vinegar, use white wine and a great deal of butter: baste it often during its cooking with this seasoning after it has been passed through a hair search; serve it with (*à poivrade sauce*).

Cutlets of Sturgeon in Paper.—*Côtelettes d'Esturgeon en Papillotes.*

Cut it into cutlets about the thickness of a finger; put a bit of butter in a stewpan, and turn them when

they become white ; finish them in the same manner as if they were veal ; if for *gras*, put thin slices of lard ; if *maigre*, none at all.

Another Way.—*Esturgeon en Fricandeau.*

Take a piece of sturgeon and beat it lightly ; lard it with small lard ; cover the bottom of the stewpan with slices of veal and ham, carrots and onions ; finish in the same way as (*Grenadins de Veau*).

Sturgeon.—*Esturgeon.*

Where sturgeon is plenty, it is the best fish for sauces, which may be made in the same manner as stock from veal. Employ it for all *maigre* sauces.

Kavier. — *Kavia.*

Kavia, the spawn of the sturgeon, is held in great estimation, particularly by the Russians, who buy it from the Tartars at a great price. To prepare it, take the roes of several sturgeon, which ought to be full grown, which a little white point will indicate ; put them in a pail of water ; take away all the fibres, as is done from the brains of a calf ; whisk the spawn in water, to separate the fibres from the grains, which must be taken off the whisk ; put them into a search, and change the water ; return the spawn, and continue to whisk it, taking out the fibres, and changing the water till there are no more, and the water remains pure ; run the water from them through a search, and mix and season them well with fine salt and pepper ; tie them up in a bit of canvass in the form of a ball, and let them drip ; next day, they may be used with toast and butter, with chopped onions or shalots strewed over them, all raw ; if to be preserved for future use, they must be more salted.

Cod.—*Cabillaud ou Morue fraîche à la Hollandaise.*

The best cod are those which have yellow spots upon a very white skin ; cook it in a pretty strong salt water ; it should not boil ; five minutes before serving it, take it out, and leave it to drain upon its drainer ; slip it from that upon a dish, and send

melted butter to table with it, oyster sauce, white sauce with capers, or (*sauce à la bonne morue*).

Another Way.— *Cabillaud en Dauphin.*

Done in the same way as *Brochet en dauphin*.

Another Way.— *Cabillaud à la Saint Menéhould.*

When it is properly prepared, stuff it with forced meat of fish or fowl; put it upon the dish it is to go to table in, which ought to be deep; wet it with a *braise grasse* or *maigre*; put it into the oven; when done, pour off the *braise*, and put over it a (*Menéhould sauce*); strew it over with crumbs of bread and grated Parmesan; baste it with melted butter; let it take again a fine colour; drain; wipe the edges, and finish it with a sauce *Italienne blanche*.

Another Way.— *Cabillaud au gratin et à la Béchamelle.*

If there are any remains from a former day, take off the skin and small bones; dress, and put it into a *bechamelle*; make it hot in the sauce, without allowing it to boil; dish; spread it equally with the blade of a knife; strew crumbs of bread, and, if approved, a little grated Parmesan; baste it with melted butter; garnish entirely with bread, cut in the form of corks; put it in the oven to colour; take away the bread, and replace it in the same manner with others fried in butter, and serve.

Salted Cod another Way.— *Morue à la Maître-d'Hôtel.*

If the fish is too salt, put it for some time into milk and water, which draws the salt quickly out; throw it then into hot water; scrape off the scales; put it into fresh water in a saucepan; when it boils, skim it; cover it for an instant; drain and dish it with a *maître d'hôtel*; a little lemon or verjuice may be added; it may be skinned and drawn in flakes, and tossed in a *maître d'hôtel*; with the juice of a lemon, or a little verjuice.

Another Way.— *Morue à la Provençale.*

Prepare and cook the fish as in the last article; drain, take off the skin, and divide it into flakes;

put some oil into a stewpan with it, and two cloves of garlic, bruised with a knife; turn it well round (*à force de bras*) with all your force; making the fish swim till it incorporates with the oil; add the juice of a lemon and large pepper; dish in any form, and serve.

Another Way. — *Morue au Beurre noir.*

Prepare the fish as for *maître-d'hôtel*; drain it, and make a *beurre noir*; add vinegar, but no salt; dish, sauce, and serve.

Cod in Cream. — *Morue à la Crème, ou bonne Morue.*

Prepare the fish as above; drain, dish, and sauce it with sauce (*bonne morue*).

Salt Cod. — *Morue au Gratin.*

See *Cabillaud au Gratin.*

Morue à la Hollandaise.

See *Cabillaud à la Hollandaise.*

Cod. — *Morue à la Bourguignote.*

Take five or six large onions; slice; fry and brown them; brown a little butter; draw off the clear, and add it to the onions, with salt, pepper, and vinegar; the fish being cooked as directed at the art. *Morue à la Maître d'Hôtel*; drain, dish, sauce, and serve.

TURBOT.

A Turbot for first or second Course. — *Turbot entier pour premier ou second Service.*

Choose a fine fat turbot; let it be as sound and fresh as possible; gut, wash, and be particular in cleaning the inside; open it to the middle of the back, nearer the head than the tail, from three to four inches, more or less, according to its size; raise up the flesh on both sides; cut the fins the length of the opening; arrange the head with a packing needle, passing the thread between the edge and the bone of the first fin; rub it with lemon; put it upon a drainer into a turbot kettle of a proper size; put in two pints of salt water

and two pints of milk ; add two or three lemons cut in pieces, without the skins and seeds ; make it boil upon a quick fire, if in summer, as it might spoil upon a slow one ; when it begins to boil, cover the fire, and let it cook quietly, without letting it boil ; cover it with buttered paper ; when done leave it in the seasoning till ready to serve ; take it up and drain it ; arrange a napkin upon a dish, which may be raised by some herbs, that it may look handsome ; slip it from the drainer upon the dish ; cut off any fins that are deranged, and the end of the tail ; garnish it with parsley, and if there are any cracks, cover them ; serve with it a white sauce with capers, melted butter *à la Hollandaise*, or with lobster sauce (*aux homards*) ; if it is for the second course, send no sauce to table, but oil.

Turbot au Gratin.

See art. *Cabillaud*.

Turbot Salad.—Filets de Turbot en Salade.

Take turbot that has remained from a former day and skin it ; cut it in any form, round, long, or fan shaped ; dish it as a crown ; garnish it with stripes of anchovies, capers, truffles, and beet root ; fill up the interstices with lettuce, and every other sallad in their season ; make a sauce of oil, vinegar, salt, and pepper, and serve it.

Small Turbots.—Turbotins sur le Plat.

Take one or two *turbotins* (or small turbot) ; gut, clean, and drain them ; cut them down the back ; put some butter in the bottom of a dish ; cover it with fine herbs minced and a little salt ; put them into the dish, and strew crumbs of bread over them, with fine herbs, salt, and fine spiceries ; baste them lightly with melted butter, and add a sufficient quantity of white wine ; let it boil ; put it into the oven : when they do not resist the touch they are enough ; serve them in their own sauce, or drain ; and pour over an *Italienne*.

Another Way.—*Turbotin, sauce Tomato.*

Arrange one as above, and cook it as turbot ; drain dish on a napkin, and serve with a *sauce tomate* in a sauce-boat, or pour the sauce over it.

Dab.—*Barbue.*

The dab is a fish that resembles the turbot, only it is longer and is covered with little scales ; the flesh is whiter than the turbot and more delicate ; it is cooked in general as the turbot ; they fry, and cook it also (*au court-bouillon*).

Flotte ou Flotton.

This is also of the turbot species, and is still longer in its form, with a much smaller head and thicker body ; when it is cut, it resembles the turbot so much, that it is often sold for it ; the flesh is softer ; it is eaten with onions, (*et au beurre noir et à la bourguignote*).

SOLE.

The most delicate are those which have their backs of a gilded yellow colour, their breasts very white, with a blush of rose ; the smallest are the most delicate.

Soles pour Rôt.

Take what soles are necessary ; gut and skin them ; cut them down the back ; draw the blade of the knife along the fins to separate the flesh : when ready to serve dip them in milk ; shake a little flour over, and fry them over a good fire ; when done and of a fine colour drain them upon a clean cloth ; dish upon a napkin ; send whole lemons to table with them.

Soles à la Flamande.

Cook them in a small fish kettle with salt and water drain ; dish upon a napkin, and serve with melted butter, (*maître-d'hôtel*), or an oyster sauce (*aux huîtres*).

Soles sur le Plat ou au Four.

Having arranged the soles as directed before, cut open their backs, and lift up the flesh upon both sides stuff the back with fine herbs minced ; fry them in

butter and let them cool ; put a little butter in a dish and lay in the fish upon their backs ; baste with melted butter ; strew over salt, fine spices, and crumbs of bread ; add an equal quantity of stock and white wine : put them into the oven, and when of a fine colour serve them.

Filets de Soles à la Horly.

After cleaning the soles cut them entirely open by the back from head to tail ; cut each into four nice fillets, and steep them in lemon juice, salt, parsley, and sliced onions ; shake them in this seasoning, where they ought to remain nearly an hour ; when ready to serve, drain, flour, and fry them ; they must be firm and of a good colour ; dish, and serve under them an *Italienne* or *tomate* sauce.

Sauté de Filets de Soles à la Maître-d'Hôtel.

Take of the fillets as above ; the skin having been previously taken off, have some melted butter in a sautépan, into which put the fillets ; shake a little fine salt over them ; when done upon one side, turn them ; drain, dish, and sauce, with a good *maître d'hôtel*, to which some *veloutée réduite* has been added and heightened with a little lemon sauce, and serve.

Soles au Gratin.

Cut the fillets as above ; spread upon these fillets cooked forced meat, *gras ou maigre*, about the thickness of a crown piece ; roll it equally on, all over ; cover the bottom of a dish with forced meat about half an inch thick ; form a crown of the fillets upon the dish, so that there will be a well in the middle ; put a little of the forced meat into the intervals within and without, that the fillets may form one mass ; unite the whole with the blade of a knife dipt in hot water ; strew crumbs of bread over ; baste it with butter, and send it to the oven ; when done, put into the hollow or well a *provençale*, or an *Italienne*.

Filets de Soles à l'Italienne.

Take fried or cold soles ; take off the fillets nicely ; put a little stock into a saucepan, and put them in ; heat them upon hot cinders, taking care they do not boil ; when ready to serve, drain them upon a cloth ; dish one over the other like scales ; and sauce them with an *Italienne*.

Filets de Soles en Mayonnaise.

Follow the same procedure as in the foregoing article, cutting the fillets two inches long, dishing in the form of a crown, and pouring over them a *mayonnaise*.

Filets de Soles en Salade.

Prepare the filets as above, and finish in the same manner as indicated for *salade de volaille*.

Plaice, Flounder, and Bret. — Limande, Carrelet, et Flaye.

These are sea-fish ; flat like the soles ; the bret-fish, which is the most delicate of the three, resembles the sole ; the head is more pointed and not so long ; the flounder more delicate than the plaice, has small red spots upon the scales, which distinguish this fish from the bret-fish ; the red spots of the plaice, the skin of which is darker and more slaty, are much smaller than those of the flounder ; these fish are to be large of their kinds, with the flesh white and firm ; they are all cooked as the soles.

Fried Whittings. — Merlans frits.

Scale, fin, gut, and wash the whittings ; put the livers back into their stomachs ; nick them on both sides ; flour, and fry them till they are firm and of a fine colour ; drain, strew a little salt over, and serve them upon a napkin.

Whiting may be done as soles *à la Hollandaise*, or *à la Flamande*, or *sur le plat*.

Grilled Whittings. — Merlans grillés.

Having prepared whittings as above, nick them across, and lay them on the gridiron ; do them on a slow fire ; when ready to turn, lay softly over them

the cover of a stewpan, and turn them over ; and if any stick, disengage them with the back of a knife ; then slide them again gently upon the gridiron, using the same precaution to take them up ; *masque* with white sauce and capers.

Another Way. — Merlans aux fines Herbes.

Prepare the whiting as for frying ; put butter, parsley, and scallions finely hashed, salt and nutmeg, into a deep dish, and lay them in ; baste with melted butter, and put some stock and white wine to them ; turn them when half done ; when they are cooked, put their seasoning into a stewpan, without taking them out of the dish ; add a little butter rubbed in flour ; cook, and thicken it ; add lemon-juice, and a little pepper ; sauce, and serve.

Another Way. — Filets de Merlans à la Horly.

Take six or eight small whiting ; prepare them ; take off the fillets nicely ; steep them in lemon-juice, a little salt, sprigs of parsley, and slices of onion ; when they are to be served, drain, and flour them, by putting them into a cloth with a little flour, take them out and fry them ; drain, dish, and sauce with an *Italienne* or a *tomate*, and serve.

Another Way. — Hatelettes de Filets de Merlans.

Take off the fillets of twelve whittings, as indicated above ; melt some butter ; put into it the yolk of an egg, and some salt ; mix it well, and dip the fillets into it ; roll them up, and skewer them ; put five or six fillets on each skewer ; heat again slightly the butter in which the fillets had been already passed ; dip them into it ; strew the table with crumbs, roll them lightly in them ; put them carefully upon the gridiron ; and three quarters of an hour before serving them, put them over red cinders ; renew the cinders often ; turn them on all sides ; put over them a *gravy gras* or *maigre* well seasoned, adding the juice of a large lemon, and serve.

Filets de Merlans en Turban.

Take fifteen or eighteen whittings; cut the fillets from five or six of the largest, and prepare the remainder for forced meat (*à la quenelles des merlans*;) this done, make a large cork of bread, set it on the smallest end in the middle of a dish; put round it very thin slices of lard, and also forced meat, as it were, in steps to form the turban; surround it with fillets in form of muslin bands to make a turban; if it is the season, garnish it with white truffles, cut in the form of large pearls, or any thing that may be turned to have that appearance; baste with melted butter, cover with thin slices of lard, and over them, buttered paper; cook it in the oven with a light *braise* under it; when enough done, take out the cork and all the lard; drain it; put into the hollow or well a good *Italienne*, and serve; or *ragoût* may be used.

Filet de Merlans au Gratin.

Having the fillets ready, spread them upon a table; cover them entirely with a cooked forced meat; if for *maigre*, one of whittings, and roll it equally; spread upon the bottom of a dish, rather more than half an inch thick of *farce*; lay the fillets upon it in the form of a crown; cover and fill it up entirely with *farce*, and unite it together with the blade of a knife dipt in hot water, giving it a regular form; strew grated crumbs of bread over it, and baste it with butter; put it into the oven till it takes a fine colour; sauce it with an *Italienne rousse*, or an *Espagnole réduite*; and serve.

Smelts. — Eperlans.

Smelt is a small fish much esteemed; but only a short time in season during the spring; has a beautiful green, silvery, shining colour; and a strong odour of violets, or cucumbers.

To fry Smelts. — Eperlans frits.

Scale, gut, and wipe a sufficient quantity; if very small, pass a skewer through the eyes; dip them in milk, and flour them; fry, and serve upon a napkin.

Smelts.——Eperlans à l'Anglaise.

Put two spoonful of oil into a stew-pan; salt, and pepper; the half of a lemon cut in pieces; having taken off the skin, and seeds, with two glasses of white wine; let this seasoning boil a quarter of an hour; put in the smelts; let them cook, drain, and pour over them the following sauce: put a small clove of garlic into boiling water to *blanch*; bruise it with the blade of a knife, and put it into a stewpan with parsley and small onions hashed, and two glasses of Champagne; let it boil five minutes; put in a pat of butter, rubbed in flour; and another pat without flour, salt, and pepper; thicken the sauce, and add the juice of a lemon.

Grondin.

Grondin, a sea-fish, has a red skin, very white flesh, and is much esteemed; it is served in different forms, and with various sauces.

Grondins à la Maître-d'Hôtel.

Take four or five grondins; gut, clean, and tie up their heads; cook them in salt and water seasoned, on a slow fire, that they may not crack; when enough, drain, dish, and serve them with a high seasoned *maître d'hôtel*; they may be served with any other sauce, either *gras* or *maigre*.

Grondins in Paper.——Grondins en Cornets et aux fines Herbes.

Take seven or eight grondins; gut, wash, drain, and roll them in fine herbs, as the cutlets in paper, only give them a little more butter; put them to simmer in this seasoning; when they are a little more than half done, let them nearly cool; make as many cornets, or turned bags of strong white paper, as there are fish; put them into the bags, tail foremost; fill them with fine herbs; shut them up as close as possible; put them on the gridiron, and finish over a slow fire; let the paper be of a fine colour, and serve.

Another Way.— *Grondins à la pluche verte.*

Put the quantity to be cooked into a stewpan, and pour over them, if *gras*, a *mirepois*; if *maigre*, a *court bouillon*; when done, drain and serve with a *pluche verte*.

Bearded Roach.— *Rouget barbet.*

Steep them in oil; grill, and serve with plain butter or caper sauce.

St. Peter.— *St. Pierre, ou Poule de Mer.*

This fish, which is very flat and delicate, is dressed in the same manner as the roach.

Ling.— *Eglefin.*

This fish resembles the cod; its scales are finer, and of a light slate colour; it is cooked generally in the same manner as cod, and is much esteemed.

Barbel.

This fish also resembles the églefin; it is still redder in the body than the last, and has larger scales; there are some of them very large, and serve for *grosses pieces*, or in *dardes* (*pour entrées*); it is cooked *au court bouillon* when it is large; and may be served with almost any sauce. Mons. Beauvilliers thinks those that are acidulated the best. The small ones answer well grilled with white caper sauce.

Grey and Red Mullet.— *Mulet et Sur-mulet.*

These fish differ little; they are not so large as the *barbel*, their bodies and heads are round; they are very delicate, and are generally cooked in salt and water, or grilled. According to Monsieur B., the best manner, after the *sauce blanche au beurre*, is to put them into a raw *ravigote*.

Sea Dragon.— *Vive,*

Is a round long fish, with yellow spots beautifully rayed; it has at each ear and upon the back dangerous prickles, and great care is necessary to avoid them; if wounded, allow it to bleed a long time, and rub it with the bruised liver of the fish, or bruise an

onion with salt, and wet it with spirits of wine, which must be applied to the wound till it is cured.

Sea-Dragon with Caper-Sauce. — *Vives, Sauce aux Câpres.*

Cut off the prickles from four or five, gut, wash, and slash them on both sides; put them to steep in oil, parsley, and salt; a quarter of an hour before serving, grill, and baste them with the seasoning; dish and serve them with a *sauce blanche au beurre*, to which *câpres* may be added.

Prepare the *vives* as above; and serve them with a *maître-d'hôtel*.

Vives à l'Italienne.

Having prepared five or six sea-drasons, take off the heads and tails; put them into a stewpan with half a bottle of white wine, some slices of onions and carrots, sprigs of parsley, half a bay leaf, and salt; cook, drain, dish; sauce with an *Italienne*, and serve.

Vive à l'Allemande.

Prepare five or six as above; lard them with anchovies and eels; put them into a saucepan with a bit of butter, half a bottle of white wine, a little sweet basil, half a bay leaf, a clove, some sprigs of parsley, slices of onions and carrots; cook them, and pass the greater part of their seasoning through a search into a saucepan; add a pat of butter rubbed in flour; put it on the fire and reduce it to sauce; at the moment of serving, add the juice of a lemon; drain, dish, sauce, and serve.

Mackerel. — *Maquereaux à la Maître-d'Hôtel.*

Take three or four mackerel; see that they are very fresh and of an equal size*, that they may cook equally; gut them by one of the ears, and take out with a knife the puddings at the navel; wipe them; open the back and head; cut off the nose and tail; powder them with a little salt; *marinate* them with oil, parsley, and small onions cut in two; turn them in

* This remark ought to be attended to in cooking of every thing.

this seasoning : if large they will take three quarters of an hour on the gridiron ; if small, half an hour will suffice ; take care their belly does not open, that they may not lose their juice ; cook them upon red cinders ; after they have been done sufficiently on both sides, put them on their back that they may be thoroughly done ; dish, and with a wooden spoon put a little cold *maître d'hôtel* into their backs, with the juice of lemon, or sauce with it thickened, and serve.

Mackerel in the English Way.—Maquereaux à l'Anglaise.

Take three or four fresh mackerel ; gut them by the ears, draw out the stomach, tie up the head, and cut the ends of the tails ; put a large handful of fennel, and salt and water with the fish into a kettle ; set them on a slow fire ; drain, dish, and serve with a fennel or gooseberry sauce.

Another Way.—Maquereaux à la Flamande.

Prepare mackerel as in the last recipe ; mix a bit of butter with shalots, parsley, small minced onions, salt, and the juice of a lemon ; and stuff them : roll each in a buttered sheet of strong white paper ; tie them up tightly at the ends, and oil them ; cook them upon a slow equal fire for three quarters of an hour ; when ready, take them out of the paper ; dish ; drip the oil out upon the fish, and serve.

Mackerel.—Maquereaux à l'Italienne.

Cook the mackerel as indicated for sea-dragons *à l'Italienne*, and sauce with an *Italienne* mixed with a bit of butter.

Mackerel.—Filets de Maquereaux à la Maître-d'Hôtel.

Take off the fillets of three mackerels, cut them in two, melt some butter in a frying pan, put them in, the skin side downward ; strew a little salt, and baste them lightly with butter ; cover them with paper, and put them in a cool place, till ready to serve. Prepare the following sauce : put two spoonfuls of *velouté* re-

duced in a saucepan; minced parsley and shalots; boil the sauce; put in a large bit of excellent butter, and the juice of a large lemon; clean the roes, and cook them in salt and water; when ready to serve, put the fillets upon the fire; make them froth, and turn them; when done enough, drain; dish them *en couronne*, and garnish with bread fried in butter or oil; sauce, and serve.

Maquereaux au Beurre noir.

Prepare as the foregoing, and sauce with a *beurre noir*, adding salt, vinegar, and fried parsley.

Skate. — Raie.

There are several sorts of this fish, the *Ray bouclée* is the best and most esteemed of all; the gentle ray, which is without prickles, and the grand ray, called *tyr*, and the long ray; there are also *raytons*, all of which will be spoken of in their order.

Skate, with Caper Sauce. — Raie Bouclée, Sauce aux Câpres.

Take a middling sized one; cut off the wings as near to the back as possible; put them into a bucket of fresh water; wash and rub them with a brush, to take away the slime; avoid the prickles, which are dangerous; drain and put it into a large kettle with a handful of salt, slices of onions, sprigs of parsley, two bay leaves, a clove of garlic, a sprig of sweet basil, and a little white wine vinegar; put it on the fire, make it boil, take it off, put in the liver, cover the kettle with a cloth, leave it ten minutes; take out the liver and put it into a small saucepan, with part of the seasoning; take out a wing, put it upon the cover of the saucepan, take off the skin and prickles, and all the black flesh, and put it into a saucepan; do the other wing in the same manner; run a part of the seasoning through a search over the fish; about half an hour before serving, warm the skate without letting it boil; drain it upon a clean cloth; dish it with the liver; garnish; sauce with a *sauce blanche au beurre*; strew over it capers or cucumbers cut in squares.

Skate. — Raie à l'Espagnole.

Prepare, clean, and cook the skate; dish and garnish as the foregoing; put into a stewpan three or four spoonfuls of *Espagnole*; boil it, and at the moment of serving, add two or three ounces of good butter; shake it well; if too thick, add a little stock; strew capers or cucumbers cut round or square, and serve.

Skate with Black Butter-Sauce. — Raie Sauce au Beurre noir.

Prepare and cook the skate; cut the wings in square pieces rather long, dish them in a crown; sauce them with a *beurre noir*, seasoned with salt and vinegar; garnish with fried parsley, and serve.

To fry Skate. — Raie frite ou en Marinade.

Prepare, cook, and dress, as for *sauce aux câpres*, but cut them like those for *beurre noir*; steep them in salt and vinegar; when ready to serve, drain, and dip them into a light butter; fry them of a fine colour; drain, dish, and serve under them a *sauce poviade*. If there is any skate remaining from a former day, do it in this way, or what is not so fresh.

To fry Raw Skate. — Raie frite à cru.

Take several small wings, skin both sides, *marinate* them in salt, vinegar, onions, and branches of parsley; when ready to serve, drain, flour, and fry them of a fine colour; drain, and serve with any sauce.

Herring. — Hareng.

The herring is a fish generally esteemed, which are used fresh, salted, and smoked; the first when fresh have the ears red, the scales brilliant, milky, and fat, very thick in the back; there is also a distinct sort called the pilchard, which is more delicate.

Fresh Herrings with Mustard Sauce. — Harengs Sauce à la Moutarde.

Take twelve or fifteen herrings, gut them by the gills, scale and wipe them with a cloth; lay them on a

china or earthen dish ; strew over them some salt, oil, and parsley, and turn them in this seasoning ; a quarter of an hour before serving put them to grill ; dress them upon a dish, and sauce them with a sauce, (*blanche au beurre*,) mixed with a spoonful of mustard ; do not let it boil, or serve them with a *sauce grasse* ; or if cold, sauce them with a *sauce à l'huile*, or any one convenient.

Herring Roes in a Case. — Caisse de Laitances de Harengs.

Take thirty fine fat herrings, take out the roes ; clean and drain them ; put a bit of butter into a saucepan with mushrooms, parsley, shalots, small onions hashed very fine, salt, pepper, and fine spices ; pass the fine herbs lightly over the fire, taking care they do not brown ; put in the roes ; make them simmer a moment in this seasoning ; having made a round or square case, spread in it a *gratin gras* or *maigre*, about half an inch thick ; oil the outside of the case, put it on the gridiron over hot cinders to cook the *gratin*, before serving put the roes into the case, and put it into a slow oven : when done enough take off the fat, arrange it on a dish, and sauce with an *Espagnole* reduced ; squeeze the juice of a lemon into it, and serve.

Pickled Herring. — Harengs Pecs.

They are generally used in *hors d'œuvres* at good tables ; during Lent they are grilled and served on a *plate de pois*, a *sauce blanche*, or any other.

Red Herring. — Harengs Saurets.

Take five or six, wash them and take off their heads, and the ends of their tails ; divide them from head to tail ; open them ; put them on a china or an earthen dish ; baste them with oil ; when ready to serve, turn them a moment on the gridiron, and send them immediately to table.

Pickled Herring another Way. — Harengs Pecs.

Take five or six salt herrings ; wash, take off their heads and the tips of their tails ; skin and cut off their

fin; put them to steep in milk and water; drain, gr and dish with slices of onions, and apples of the re net kind; serve oil with them.

FORCED MEATS.

Farce en Général. — Godiveau.

Take a *noir** of veal; skin and nerve it we mince it fine; beat it in the mortar till it b comes a paste; mince a double quantity of be suet, which must be dry and grainy, for if it is grea the *godiveau* will neither look well nor be good; pi off all the skin, and beat the whole together in a m tar till they are perfectly mixed; put in salt, pepp and fine spicery; mix and beat all well together; ta an entire egg, which must be perfectly fresh, and m it well in; then another, which must be also perfect incorporated; after this, a third, which will be su cient for two pounds of *godiveau*; put in a spoon of water; continue to add another every time t water is incorporated: let this operation have ti that it may not be drowned; when sufficiently wett as for a paste, strew a table with flour, and make little ball for trial, and throw it into boiling sou when done enough, it will yield under the finger; c and taste if it be light and good; if not firm enoug add another egg to give it more consistence; if t firm, a little water; dust the table with flour, and r the *godiveau* into any convenient size; poach, drai and keep it in readiness for such *ragoûts* as require.

Chairs à petits Pâtes et Pâte à la Ciboulette.

Take the quarter of a pound of a fillet of veal, a as much beef, and a pound of beef-kidney fat; min the veal and beef together as small as possible; ha the suet; mix all well together, and continue hashi it with a hashing knife, seasoning with salt, pe per, and fine spiceries: put in two eggs, one af the other, and continue to beat them; when com pletely mixed add a little water, and continue to c

* A *noir* is the large fine muscle found in the fillet, which c be taken out whole.

so by little and little, till it is brought to a proper consistence of forced meat; finish by adding parsley and scallions minced very fine; put it into a proper pot, so that it may be in readiness for *petits pâtés* or *pâtés à la ciboulette*.

GRATIN.

Take half a pound of fillet of veal, cut it in small dice; put it into a stewpan with a bit of butter, a little fine herbs minced, such as mushrooms, parsley, scallions, with salt, fine spicery and pepper; put it upon the fire, and stir it with a wooden spoon; let it cook a quarter of an hour, drain off the butter, mince it fine, and put it into the mortar; take fifteen livers of fowls or game, wash and parboil them; throw them into cold water; drain and put them into the mortar with the other ingredients; beat them all well together; add as much *panade* as meat; have ready cooked and cold some veal's udder; be careful to take off the skin, and put in as much of the udder as of each of the other ingredients, so that each may be a third; if there is no *tetines*, that is, veal's udder, butter may be used; season with salt, and put in three eggs, one after the other in beating, and also three yolks; when all is sufficiently beaten, take it out of the mortar with a wooden spoon; make a trial by poaching; if not firm enough, add some yolks of eggs; when come to perfection, whip the whites of three eggs very well, and mix it in by degrees, breaking them as little as possible; truffles may be added well minced: put it by for use.

N.B. This *gratin* may be made entirely of raw livers, either of poultry or game, without using any other sort of flesh meat, keeping in view always the proportion of thirds, that is to say, one third of *panada*, one of liver, and one of butter.

Panada. — *Panade.*

Take a sufficient quantity of crumb of bread, cut it in small pieces, and put it into a stewpan with reduced cream; let it soak, and when it has absorbed the cream, put it on the fire, and cook in such a man-

ner that it will have the consistence of a firm paste, (or it may be made of stock); incorporate into it two yolks of eggs.

Bread Crumbs. — Mide Pain.

Take some crumbs of very white bread; put it to dry in a very slow oven, and beat it in a mortar; put it through a search and use it; every thing looks better done with it.

Cooked forced Meat. — Farces Cuites.*

Take the quantity of fowl necessary, or of veal; cut it in small dice, and do it with fine herbs, as is indicated for the *gratin*; take and cut the meat, skin and nerve it, hash and beat it; add as much *panada* as flesh, and the same of udder, that is to say, that these three materials consist of equal parts, and are all first beaten separately; put in as many eggs as is sufficient, taking care it is not too liquid; season with salt, fine spiceries, and fine herbs, cooked in butter; try a bit of it, and when properly done, add the whites of some eggs well beaten with care as directed in the *gratin*.

Forced Meat of Fowl. — Quenelles de Volaille.

Take off all the flesh of two fowls; skin and nerve it carefully; beat it in a mortar till it passes through a search (*de quenelles*) with the back of a wooden spoon; take as much *panada* as of fowl, and the same of butter, or udder of veal: having beaten them all separately, mix and beat them altogether, adding one after another till all is well incorporated; in the same manner put in three eggs and three yolks, one after another; season with salt and nutmeg; beat them well in; gather it together in the mortar, and throw a little bit into boiling water; taste if good, and if not firm, put in one or two entire eggs; when it has arrived at its point, whip well the whites of three eggs, and add them by degrees. Observe the following directions:—If to garnish a large dish, take a

* If the cook takes a little pains she will soon understand forced meats, as it is of the utmost professional consequence.

skimming spoon, and fill it with the *quenelle*; then, with a knife dipt in warm water, give it the same form as that in the spoon, which will be like an egg; detach it from the spoon, and put it into a buttered saucepan, and in this manner make as many as is necessary; put over them some very hot soup when you poach them, taking care that they swim without touching one another: let them boil softly, and turn them; when sufficiently done drain upon a cloth, and dress them on their dish. If the *quenelles* are for a *vol-au-vent*, use two table-spoons to form them; and if still for smaller dishes, use tea-spoons, or any other shape, to make them in.

Forced Meat of Rabbits. — Quenelles de Lapereaux.

Take one or two young rabbits, and proceed in every way as in the above article.

Ditto of Partridges. — Quenelles de Perdreaux.

The same manner as in the foregoing article.

Ditto of Pheasants. — Quenelles de Faisans.

The same.

Pudding of Rabbits. — Boudin de Lapereaux à la Richelieu.

Take the flesh of a rabbit, and cook it in the same manner as is indicated in *quenelle de volaille*, except that potatoes are used instead of *panade*; roast six or eight good potatoes in the ashes; peel them, and put them into a mortar; beat them very well; take the proper quantity, and put into the *farce* instead of *panade*; spread upon the cover of a stewpan, the thickness of half an inch of *farce*, five inches long and three broad; put along the middle of it a *salpicon* with a knife, dipt in warm water, raise the sides and the end of the *farce* over the *salpicon* till it is formed into the appearance of a white pudding; butter the bottom of a saucepan large enough that the cover on which the pudding has been made can go into it; heat the cover slightly, and slip the pudding into the bottom of the stewpan; take the same precaution to poach it as is indicated for *quenelles*

de volailles ; when done, drain, and let them cool ; they may be grilled, after wetting them with the yolks of eggs, and rolling them lightly in crumbs of bread ; let them be done on hot cinders ; when enough, dish, either upon a good *Italienne blanche* or *rousse*, or upon a *Périgueux*, and serve.

Pudding of Craw-fish. — Boudin d'Ecrevisse.

Make a *farce à quenelle* of fowls ; make use of it in the same manner as of the rabbits, or *lapereaux de Richelieu* ; make a *salpicon* of the tails of craw-fish, mushrooms, and truffles ; make it up into a pudding, as is directed in the foregoing article ; in the mean time, wash and dry the shells, and make a butter sauce of them ; when the puddings are poached, dip them into the butter ; strew crumbs over them, and baste them with it ; put them into the oven, and when they have taken a fine colour, send them to table covered with a good *velouté*, mixed with the craw-fish butter sauce, so that it may be of a fine red colour.

Pudding of Whittings. — Boudin de Merlans.

This pudding is made in the same manner as that of young rabbits, except that of the forced meat (*farce à quenelles*) which is made of whittings ; if for *maigre*, the *salpicon* is made of the livers of whittings, mushrooms, truffles, and *Espagnole maigre* ; it is dipped in egg, or rubbed with it ; rolled in crumbs, and basted with butter ; put it into the oven, and serve it with an *Espagnole*, or an *Italienne maigre*.

Boudins en général.

They may be made of pheasants, partridges, fowls, salmon, &c. the manner of doing them is the same throughout.

Rabbits. — Croquettes de Lapereaux.

Roast a rabbit, let it cool ; take off all the flesh, and separate it from the skin and nerves ; cut it in small dice, with mushrooms, truffles, and some fat livers ; reduce a soup-ladle full of *velouté* to half *glaze*, to which add hashed parsley and scallions ; put it on the fire five or six minutes ; add the other ingredients,

but do not let it boil; thicken it with the yolks of eggs, having care to stir it with a wooden spoon; pour it out upon a slab; spread it with a knife, and let it cool; divide it in equal parts about the size of half an egg; form them into any shape; roll them in crumbs of bread, dip them into an *omelette*, with a little salt; roll them again in crumbs, preserving their form; fry in a hottish frying-pan, till of a fine colour; drain, and serve with fried parsley.

Whittings. — Quenelle de Merlans.

Take the flesh of five or six whittings; skin, and put it into a mortar; beat it, and force it through a cullender; beat some *panada*, and force it through also; take butter in proportion, that these three ingredients may be equal*; beat them up well together; add to it salt, fine spiceries, a table-spoonful of fine herbs, minced and cooked in butter, and a sufficient quantity of eggs; finish in the same manner as indicated for all other *farces*; make trial if it is good, and finish with the white of eggs.

Salmon. — Quenelles de Saumon

Is made in the same manner; but rather less butter, particularly if the salmon is very rich.

Pike. — Quenelles de Brochet

Is done as whiting, adding some anchovies.

Carp. — Quenelles de Carpes.

Take two small carp; scale, skin, and take out the nerves of the tail; hash them well with a little salt; beat them in a mortar; add two anchovies and fine herbs cooked in butter, and put every thing in, in the same proportion as in other *quenelles*; season with fine herbs; try a little bit of it, and finish with whites of eggs.

PASTRY.

Pâte à dresser.

Take a quart of flour, (called by the bakers *gruau*),

* If the three different ingredients are made into balls, the quantities will be easily ascertained.

put it on a paste slab ; form a well in the middle of the flour to contain water ; work a pound of butter, and put into it ; add an ounce of fine salt*, and some water ; work the butter well in and beat the paste till it is very firm ; work it well together, and break it two or three times with the palm of the hand, and gather it into one mass, and put it to repose half an hour in a wet cloth before it is used. It may be made five or six pounds to a bushel ; that of four pounds serves generally for large cold *pâtés* and cold *timbales* ; those of five or six pounds, (and by adding an egg to the pound), serve for hot *pâtés*, *timbales* of *macaroni*, and others.

Observe, that half a pound of butter to the pound of flour for cold *pâtés*, and three quarters, with an egg, to the pound of flour for the hot *pâtés*, *timbales*, &c.

Pâte brisée.

Take a quart of flour, more or less, as may be necessary ; pass it through a search, and put it on a paste table ; add an ounce of salt, a pound and a half of butter, and as much water as will suffice to make a firm paste ; work it well, that it may be mixed without dividing the butter too much ; put it firmly together, and if too dry, add a little water ; make it into a mass ; strew the board with flour ; put the paste upon it, sprinkle a little water over it, and cover it with a wet cloth ; let it repose half an hour, and use it for cakes *de pâte brisée* for the foundation of many *entremêts* ; for that purpose give it three or four turns as long as the butter appears divided. Here Monsieur Beauvillier enters into the rolling and flouring the paste, and the manner of handling the rolling pin ; but as it is not to be suspected that any one will think of following French cookery in this country, without being an adept in these things, they are left out, as rather confusing the work without being useful ; wherever he seems to excel, all is particularly noticed, he desires that care should be taken not to strew too

* As salt butter is never used in France, if used, care must be taken to wash it out rather than use more.

much flour over the paste when rolling it out, as it makes it heavy and dull-looking; and likewise if it should be done, to dust it off with a bunch of feathers, and pass it lightly over afterwards with a wet one; having finished it, put it under a wet cloth, that it may not dry till it is used; after it has lain half an hour, give it another turn, and make it into any form that is required.

Paste. — Pâte à Nouilles.

Put a pound of flour upon the table, break into it three or four eggs; add a little salt, a little water, melt about the size of a walnut of butter, and make of these materials the paste; beat it with the palms of the hands; gather it together, and let it repose some time; give it a turn or two; separate it in four, which make as thin as possible; cut it in stripes of an inch and a half in breadth; dust them lightly with flour, and cut them the thickness of a large *vermicelle*, and as equal as possible; spread them on paper, and leave them an hour or two in the air, during which time, lift them lightly, that they may dry; poach them in boiling salt and water; let them boil a quarter of an hour; skim and drain them; serve them in *potage*, or clear soup; let them have two or three boils in it; skim and serve.

Puff Paste. — Feuilletage.

Take a quart, or two pounds, of flour; pass it through a sifter upon the table; put in an ounce of salt, some water, and some yolks of eggs, if approved of; when the salt is melted, mix the water and flour, without allowing it to break through, till the paste has been gathered into a mass; then beat it well till it is quite smooth, and bring it as near as possible to the consistence of the butter; avoid, if possible, adding water at different times, as it prevents the paste from working easily, and spoils the look of it; let it repose; work two pounds of butter into a consistence, wash and press it in a napkin; roll out the paste, put the butter in a mass in the middle, and press it out upon the paste, folding it up over the but-

ter upon all sides, and flatten the mass with the palm of the hand; let it rest a quarter of an hour; for eight pounds, which is the above proportion, give it five turns, or five and a half, but that depends upon the measure; to ten pounds of butter to the bushel of flour, (that is, a pound and quarter to the pound of flour), give six turns or six and a half. Use this paste for (*vol au vent*) tarts for *entremêts*, *petits pâtés au naturel*; tartlets, all sorts of light pastry, and for sweetmeats.

Petits Pâtés au Naturel.

Roll out the paste for the bottom of the *pâtés*, and cut them the size necessary, either of a *feuilletage*, or of a *pâté brisée*; put them upon an oven leaf, and put upon each, the size of a walnut, of the *farce* called *ciboulette* or *godiveau*; if for *maigre*, use the *farce de carpes*; make the covers three times the thickness of the bottoms, and of the same size; press them lightly down and *glaze* them; a quarter of an hour is sufficient in the oven; they ought to be served immediately.

Petits Pâtés au Jus.

Roll out a piece of *pâté brisée*, and cover little moulds with it; fill them with the *farce ciboulette*, or *godiveau*; if for *maigre*, fill them with a *farce* of *carp*, and a *maigre sauce*; cut the covers much thicker of puffed paste or *feuilletage*; *glaze* and put them into the oven; when enough, take off their covers, cut the *farce*, and take them out of the moulds; dish, and sauce them with a good *espagnole reduite* and serve.

Petits Pâtés à la Béchamelle.

Roll out a piece of *feuilletage* (puff paste) pretty thick, and such as has had five* turns; cut the bottoms with a small paste cutter of an inch and half over; put them upon a leaf; turn and *glaze* them; mark

* Paste that has had a pound and a quarter of butter to the pound of flour. To give paste one turn is to roll it at first out as long as it will bear without the butter coming through; then fold in three, and roll it out as before. This operation, therefore, must be continued as is necessary, four, five, or six times; half a turn is made by folding it in two.

them with a small paste cutter near the edge, to form a cover for them when they come out of the oven; raise the covers and scoop out the soft paste; have fowl cut in small dice, or well minced; at the moment of serving have a *béchamelle* reduced, and highly seasoned; put the fowl into it: warm the whole without letting it boil; fill the *pâtés* and serve; or they may be filled with livers, *salpicon*, or carp-roe.

Petits Pâtés Bouchés à la Reine.

Roll the paste thinner than in the last article; cut them very small, and mark them for the covers, *glaze*, and send them to the oven; when enough, take off their covers; take out the heart, and fill them with the *ragoût* aftermentioned; mince very fine some white of fowls, and put it into a good boiling *béchamelle*; mix it well together, fill the *pâtés*, and serve.

Petits Pâtés à la Mancelle.

Make cases as for *pâtés au jus*; take a roasted partridge; cut the flesh in small dice, and beat the carcasses in a mortar, put into a stewpan half a glass of white wine, two shalots, and three spoonfuls of *espagnole*; reduce, skim, and take out the shalots; put in the carcasses; mix it without letting it boil, by simmering; force it through the cullender; keep it hot, and at the moment of serving, add the meat of the partridge, the juice of a bitter orange, and half a pat of butter; fill the *crustades* or *pâtés* with this *ragoût*, and serve.

Petits Pâtés au Salpicon.

Make cases for these *pâtés*, as is indicated for those *au jus*; when they are enough, take out the *godiveau* or *ciboullette*, cut it in small dice; add cooked mushrooms, truffles, livers of fowl, bottoms of artichokes, all cut an equal size; put all these into an *espagnole* reduced; boil them once up, taste if it is good; skim, fill the *pâté*, and serve.

Tourte d'Entrée de Godiveau.

Make a bottom the size of an *entrée*, put it in a tart-pan, put a little *godiveau* in the middle of it, and strew over a good pinch of mushrooms which have been cooked in butter, and drained; add a few artichoke

bottoms cut in five or six pieces ; take *godiveau*, roll it out in *andouillettes*, the size most convenient for the dish, dress them over and round these ingredients in such a manner that they form a flattened dome ; make a cover a little larger than the bottom ; wet the border of the first, put it over to form a cover, and fix it to the under one ; dress it properly round the edge ; glaze it, and put it into the oven ; when done, raise the cover, sauce it with a good *espagnole*, and serve it ; or put the *ragoût* into a stewpan, and give it a boil in the *espagnole*, which you must skim ; dish the tart, fill it with the *ragoût*, and serve ; all *ragoût* tarts may be done in the same way.

Pâtés à la Ciboulette.

Take some *pâte à dresser* ; work and form it as directed *au flan de nouilles* ; fill it with a *farce à la ciboulette* ; cut out a cover of paste ; cover the *farce* with it, and unite it firmly to the bottom, which must be cut and pinched ; make another cover of puffed paste or *feuilletage*, and put upon it ; check it across, glaze it, and put it into the oven ; when enough, take off the cover, and the fat from the *pâté* ; cut the *farce* in pieces without taking it out ; sauce it with a good *espagnole réduite* ; add, if it is liked, the juice of a lemon ; cover, and send it to table.

Pâté chaud de Godiveau.

Take some *pâte à dresser*, and form a *pâté* as in the last article ; make it higher, (as the French cooks say,) to have more grace ; spread upon the bottom a little *godiveau* ; follow what is directed for the *tourte de godiveau*, and finish in the same manner.

Pâté à la Financière.

Make a *pâté*, and fill it with meat to be cooked for other purposes ; or in default of that, fill it with soup, meat, or flour ; when the case is baked, and of a fine colour, take out the flour or meat, as well as the soft paste, and fill it with a *bonne financière*.

Pâté chaud, Maigre de Carpe et d'Anguille.

Make a case (*de pâte*), spread over the bottom a little

quenelle de carpe, mushrooms, artichokes, and junks of eel, which ought to be cooked in a good seasoning; finish by filling with *quenelles de carpe*, rolled in flour, and formed into *andouillettes*; cover the *pâté* and lay over another of *feuilletage*, put it in the oven, and when three-fourths done, cut the top; when enough take it up and sauce it with a good *Espaghole maigre* reduced, and mixed with soft *carp roes*.

Vol-au-Vent.

Make any quantity of *feuilletage* in the proportion of a pound and a quarter of butter to a pound of flour; give it five turns; cut to the size of the dish, and lay it upon an oven leaf; *glaze* it, and mark it with a smaller paste cutter, an inch and half from the edge, and make any design or figures with a knife upon the cover and border; put it into the oven, and when cooked take off the cover and scrape out the soft; serve the *vol-aux-vents* for *entrées* and *entremets*; if for *entrées* with *ragoûts* either of fish or meat; if for *entremets*, vegetables, sweetmeats, or *soufflés*.

Pâté froid de Veau.

Take two veal *noix**, beat them, take off the skin and nerves; lard them with large lard, seasoned with pepper, fine spiceries, parsley, and some aromatics beaten and sifted; make a farce of the under† *noix de veau* with an equal quantity of lard minced very fine; season this farce with salt, pepper, fine spiceries, aromatics, and, if agreeable, a small clove of garlic; beat this *farce* in the mortar; add some entire eggs, one after the other, and a little water from time to time, but in such proportion that there shall be more water than eggs: cover the bottom of a stewpan with thin slices of lard; put upon it a little of the *farce*; season the veal with salt, pepper, and fine spices; put it into the stewpan over the farce, fill it up to the top, and see that there are no voids; then cover the stewpan,

* The large fleshy muscles found in the fillets.

† The smaller muscle.

and let it bake an hour : take it out and let it cool ; in the meantime take some *pâte à dresser*, wet and roll it to about an inch in thickness ; make it round, put it upon two sheets of paper pasted together and buttered ; put a little *farce* upon it which has been kept for that purpose, spread that *farce* the size of the stewpan in which the meat has been baked ; warm the stewpan lightly to detach, turn it out upon a cover, from which slide it into the middle of the paste, work some butter, strew flour upon the board, and roll it out half an inch thick ; form a crown to the *pâté* of it, putting some pieces above with four or five half laurel leaves ; then cut another cover of paste half an inch thick ; it will be necessary that it is large enough to cover the meat, and fall down to the bottom ; wet the paste at the edge of the meat, and unite the cover to the bottom ; should there be too much paste, take it away ; *glaze* it over, bring up the under paste to the top, and form the bottom of the *pâté* : roll out some more paste to make another cover : wet the top of the *pâté* and fix the edges nicely round ; clear off all the useless paste, and finish the *pâté* by bringing up the under paste to the top handsomely ; make another cover of *feuilletage* ; put it on, making a hole in the middle : *glaze* it, put it into a very hot oven, that has fallen a little, and give it a fine colour ; but should it appear to take too much, cover it with paper ; let it bake three or four hours ; take it up and sound it with a wooden larder ; if it enters easily, it is enough ; put in a glass of brandy ; shake it, and add a little stock ; when it is nearly cold, cork the chimney or hole on the top, and turn it up, that the brandy and stock may penetrate throughout : when served take off the paper ; scrape the bottom, put a napkin upon a dish, and serve as a *grosse* or large piece.

Pâté en Timbale.

Prepare the meat as indicated in the foregoing article : take a well-tinned stewpan ; having made a figure in it with the same paste that the *pâté* is to be made of ; roll some paste half an inch thick and put it into the stewpan in such a manner that it shall remain half

an inch over the edge; put into it some thin slices of bacon, and lay a little *farce* over it; put in the meat, nourish it with a little butter, and season it as for the *pâté froid*; wet the paste which is over the edge; roll out another piece to make a cover, and put it over the meat; form and unite the edges; make a hole in the middle, put the mould upon an oven leaf to prevent it taking too fast, and put it into a quick oven that has fallen a little; bake it three or four hours; sound it with a wooden larder; if it yields readily it is done enough; put into it brandy and stock; shake it well; let it stand in its mould till nearly cold; cork it and turn it up; put the mould to heat slightly on a stove or hot table; turn it out, and serve.

Pâté froid à la Deforge.

Take one of *Deforge's* moulds of white iron; put it on an oven leaf; roll out paste as above, and put it into the mould, taking care to put the paste well into the design of the mould; put into it some thin slices of bacon, also forced meat, &c., finish it exactly as the *timbales*.

Ham Pie.—Pâté de Jambon.

Take a good Westphalia or Bayonne ham; pare, bone, and trim it nicely; put it to steep for eight or ten hours; drain, wipe, wrap it in a cloth, and put it to cook in a pot nearly of the same size, with three pounds of sliced beef, a pound of *sain-doux*, of rasped lard, and a pound and half of good butter; season it with carrots, parsley, onions, stuck with two or three cloves, laurel, thyme, sweet basil, and a clove of garlic; cook it three fourths. Take it from the fire, skim it, let it cool, and trim it anew; take the ingredients it was cooked with, hash them very small with a pound of lard; beat the whole in a mortar, add two or three eggs one after the other and fine herbs hashed. Take some *pâté à dresser*, wet it, roll it out till it is nearly an inch thick, put it upon two sheets of buttered paper; mark in the middle the place for the ham; diminish the thickness a half by pressing it with the fist, then

raise the paste to form the *pâté*, in making the paste to re-enter into itself without folds; also forming the bottom nicely at the same time. Observe not to make this paste richer than four pounds to the bushel; half a pound of butter to the pound of flour. Spread a little of the *farce* over the bottom, and lay over it the ham; fill it up with the *farce*; cover the *pâté*, and solder it well; put on an upper cover of puff paste, *feuilletage*, or *pâte brisée*; make a hole or chimney in the middle, set it to bake in a hot oven; let it take a fine colour; when nearly done run the stock it was cooked in through a hair search; season without skimming; fill the *pâté* with it, taking care to shake it well; put it into the oven, and let it simmer half an hour; take it up, fill it again and let it cool; cork it, turn it upside down, and leave it all night in that position; take off the paper, scrape the bottom, and send it to table on a napkin.

Partridge Pye.—Pâté de Perdreaux.

Take three or four partridges, truss them as fowls for boiling, singe, wipe, and lard them with large lard; season them with salt, pepper, fine spiceries, and aromatics, hashed parsley, and young onions; make a *farce* of their livers, adding those of fowls, a bit of veal *tetine** parboiled, if there is any; if not, a bit of lard; hash the whole, and season it as the lard for larding; put it into a mortar and beat it; wet it with eggs, one after another, and a little water, as directed in other *farces*; cut open the partridges at the back, and put in a little of the *farce*; roll out the paste and raise it, as directed for *pâté de jambon*; spread some *farce* on the bottom, and lay in the partridges; fill up the intervals with *farce*, cover it with slices of lard; lay over worked butter, and finish as directed for (*Pâté de veau*.)

Partridge Pie.—Pâté de Perdreaux rouges à la Périgueux.

Have five or six partridges, and two pounds and a

* Veal's udder.

half of truffle; prepare the partridges as directed in the foregoing article; brush, wash, and skin the truffle; hash the small ones, make a *farce* of the livers and other ingredients, as is indicated above, with the addition of the truffles; stuff the partridges with the *farce*, and add some whole truffles; do it in every respect as the *pâté de veau*. It may be formed into any shape, round, oval, or *en bastion*.

Fowl Pies.—*Pâtés de Poulardes et toute Volaille, comme Dindon, Poulet, &c.*

These *pâtés* are all made in the same manner; after preparing the fowls, cut them open at the back, take out the bones, lard and season them as directed in other *pâtés*; if they are not entirely boned, take out the back bones and break the others; cook them in a stewpan either in the oven or on a furnace; let them cool, and make a *farce* as for the veal *pâtés*; finish as in the foregoing article, whether for a *timbale* or a *pâté*.

Lark Pie.—*Pâté de Pithiviers.*

Take eight dozen of larks; and having prepared, open them at the back; take out all that is in the body, and after taking out the gizzards, hash the intestines; add rasped lard and fine herbs, beat the whole into a *farce*; fill the larks with it; roll out a paste, put a little *farce* upon it, and arrange the birds; season them properly; they may be either wrapt or not in lard; put over it a crown of butter, two or three half bay leaves, and fine spiceries; cover the whole with paste, forming the *pâté* round, oval, or square; bake it two hours and a half; let it cool, and serve. . All small birds are done in the same manner, and the quantity and quality of *farce* depends on those who make it.

Paste.—*Pâte à Brioche.*

Take a quarter of a bushel of flour, more or less, to make this *pâte*; take to a quarter of a bushel twelve or thirteen eggs, and two pounds of butter, which makes it eight pounds to the bushel, or half and half; an ounce of beer yeast, and an ounce of fine salt. To

make this *pâte*, pass a quart of flour through a sieve; separate a fourth part; make two holes in the flour, the least to put the yeast in; heat some water more than milk warm, take care that it is not too hot; mix the yeast with the hot water, and when there are no more knots, mix the flour into it; work and gather the whole into a mass; shake a little flour on the board, and form the paste as a baker forms a loaf; slash the paste lightly across; dry the vessel in which the water was warmed, strew it with flour, and put in leaven; cover it with a cloth, and put it in a warm place; while it is rising, put into the large fountain the salt melted in water; break the eggs in a dish, take care they are fresh, add and mix them well with the butter and a little sugar; mix all well with the flour, beat it with the hands; if the leaven is risen, which is easily known by the cross being enlarged, it will be like lace; pour it on the paste, and break it with the hands, always putting upon the paste what is broken; do it lightly again; let the leaven be well incorporated, gather it together, and put a cloth in a dish; strew it with flour, and put in the paste, folding it tight; leave it to rise four or five hours in summer, and seven or eight in winter; if the paste be spoilt, it will form eyes, and become tough, which may be known by pressing it with the hand; if it resists, then it is properly made. keep it in a cool place for use. Half a pound or more butter may be added to the quart.

Paste.—*Pâte d'échaudés.*

Take a quarter of a bushel of fine flour; put it through a search, make a hole in the middle, put in two ounces of salt with a little water; break into a dish twenty or twenty-two eggs, put them to the salt and water, and add a pound of butter; the paste ought to have a good body, and it is not necessary that it should be very fine; work the eggs into the flour by little and little, till it is gotten into a mass; cut it in pieces, and throw it with force upon the table; draw it near, turn it over with the points of the fingers, give

it a turn by gathering it together, cut it again, and go through the same operation five or six times; gathering it together, strew flour upon the board, and flatten it; leave it all night; next day cut it in bands; dust the table with flour, roll upon it these bands, and cut the *echaudés* any size; dust a board with flour, arrange them upon it; heat some water; let them simmer without boiling, or rather let the water be always ready to boil, which must be prevented by throwing from time to time cold water into it; when they are firm under the finger, take them out of the water and throw them into fresh water; change it, and take them out in two hours; lay them separate upon a leaf, and put them in the oven.

Paste for common Biscuit.—*Pâte à Biscuit ordinaire.*

Take twenty eggs, separate the whites from the yolks very carefully; put the last in a deep dish with a pound of sifted sugar, and two or three drops of the spirit of lemon or jessamine; in default of both, rub a bit of sugar upon the skin of a lemon, from which it will extract the oil; rasp this sugar into the other ingredients, and beat them well: the more it is beaten the firmer it will be, which is indispensable to make fine biscuits; mix into it six ounces of flour; the half of it may be that of potatoe; put the whites into a copper vessel not tinned; if there is no basin of this sort, take one of the copper or brass sweetmeat pans; see that it is perfectly clean; beat the whites in the beginning softly, increasing in quickness till they are so strong as to bear the weight of half-a-crown: mix them in with a wooden spoon, do it in a manner not to break the whites, and make use of this *pâte* for savoy and common biscuits.

(Fine biscuits, article *Biscuits d'Office*.)

Paste Royal.—*Pâte Royale.*

Put into a stewpan a wine glass of water, two ounces of butter, a little salt, and the skin of a green lemon, with some essence of orange-flower; put them upon the fire, and take it off when it begins to boil; put in as much flour as it will take, mix it well; put it again

upon the fire ; stir it round ; dry it till it separates from the pan, and does not stick to the fingers : change the pan, and leave it to cool a little ; put in two eggs ; afterwards add egg after egg until it sticks to the fingers ; use it for *des choux*, *des pains à la duchesse*, *des pains à la mecque*, and with all small *entremets*.

Queen's Paste. — Pâte de Choux à la Reine.

Put upon the fire a stewpan, with half a pint of milk or cream, and a little salt ; when ready to boil, draw it to the side, and mix as much flour as it will take ; finish as above ; only adding with the eggs a quarter of a pound of sifted sugar : make these *petits choux*, which are in general no larger than a nut, any size or form ; give them a slow oven.

Pouplin.

Make a *pâte royale*, but with less butter, dry it, and give it as many eggs as it will take, without being liquid ; brush over a stewpan or *pouplinière* with clarified butter, drain it, fill it only a third, and put it in an oven less heated than for puff paste ; give it two hours, or more, according to its size : take off the top in the manner of a *pâté*, cut out all the soft paste, and butter the inside lightly ; put it into the oven to dry ; dust fine sugar over, and *glaze* it with a hot poker ; *glaze* it within, fill it with any sweetmeat ; serve it upon a napkin as a large dish.

Ramakins. — Pâte à Ramecain.

Put upon the fire the quantity of water necessary, and add in equal quantities *Gruyère* cheese and butter ; when it boils, take it off the fire and mix in flour, and finish as in the above articles : dress these *ramecains* as the *petits choux* ; give them a slow oven.

Ramakins another Way. — Pâte à Ramecain d'une autre Manière.

Make a *pâte royale*, and when dried put in eggs to make it rather wet ; add a large handful of *Parmesan* and *Gruyère* cheese, mixed in equal quantities, and as much *Gruyère* cut in small dice ; mix them well together ; make them of any size ; *glaze* them, and put

them into a slow oven a quarter of an hour before serving: if for a *buisson** serve them upon a napkin.

Ramakins without Cheese.—*Talmouse sans Fromage.*

Make a *pâte royale ordinaire*, wet it with eggs, but not too moist; roll out a puffed paste of the thickness of half a crown, cut it in rounds of three inches and half, dress the ingredients upon them, and turn up three sides like a cocked hat; *glaze* them lightly, and put them into a hot oven; serve as hot as possible.

Ramakins of Saint Denis.—*Talmouses à la Saint Denis.*

Take a pound and a half of cheese *à la pie*, and a quarter of cheese *de Brie*, well cleaned, with a little salt; mix them well together; add a handful of flour passed through a searçh; a quarter of a pound of melted butter; work altogether, and dress it upon paste, as in the above article; put it in the oven, and serve it either for *buisson* or *entremets*.

Ramakins.—*Fondus.*

Take raspt *Gruyère* and *Parmesan* cheese in equal quantities, wet them with yolks of eggs, add a little melted butter; mix all well together; beat the whites very well; add them by degrees, stirring them lightly with a wooden spoon; have cases ready, and fill them only half; bake them in an oven heated as for biscuits, and serve hot.

A Cheese Cake.—*Gâteau au Fromage.*

Take the quarter of a fine fat cheese *de Brie*, beaten and sifted; have a pound and a half of flour, make a hole, put in three quarters of a pound of butter which has been worked†; add the cheese and five or six eggs; work the paste; beat it well with the hand, as done in *pâte à dresser*; roll and work it as a baker makes bread; leave it to rest half an hour; roll it out, and make a cake of about three inches thick; nick it round, *glaze*, and ray it; that is, to mark it with rays diverging

* *Buisson*, is a high standing remove, for a centre.

† Butter which has been washed and well worked in the hands.

from the centre ; bake it in an ordinary hot oven, and serve.

Brioche Cheese.—*Brioche au Fromage.*

Make a quarter of *pâte à brioche*, leave it to come (see that article) ; put in a pound, or a pound and a half of good *Gruyère* cut in dice ; take off a quarter of the paste, work them separately, put the largest upon strong buttered paper, shaped like a loaf ; flatten it in the middle with the palm of the hand ; work the smaller part rounder, and dress it upon the large ; beat two eggs ; glaze the *brioche* ; cut some *Gruyère* cheese in leaves or hearts, and make a rose upon the top : put it into a hot oven, where it will take nearly three hours : take it from the paper, put it on a napkin, and serve it as a large dish.

Lard Cake.—*Gâteau au Lard.*

Take lard cut in thin slices ; steep it a little in water ; have ready a *pâte brisée*, with little salt ; form a cake ; dress the edges, and put it on a leaf ; glaze and cover with the lard, of which the skin has been taken off.

Another Cake.—*Gâteau de Campiègne.*

Sift a quarter of flour ; make in it two holes, as in *pâte à brioche* ; take a full quarter of the flour to make a leaven, which must be raised with a little yeast ; make this leaven more liquid than for the paste ; put it to rise ; put into the flour for the paste an ounce of salt, a large glass of water, a handful of fine sugar, the zests of two lemons minced very fine, confected citron cut small ; make the paste as directed at the article *pâte à brioche*, only less firm ; if necessary add a little water ; butter a mould as for the *pouplin*, and put it in ; let it rise five or six hours ; let the oven be well heated ; give it two hours ; turn it out of the mould, and serve it cold as a centre dish.

Pastry Cream.—*Crème Pâtissière.*

Break two eggs into a stewpan, with a little salt and as much sifted flour as it will take ; mix in a pint of

milk; put it on the fire; stir this cream not to let it stick till you do not smell the flour; add the size of a large walnut of butter; put it into a dish, and rub a little butter over it that it may not gather a skin.

Crème Frangipane.

Take cream *pâtissière*; season it with a little sugar, orange-flower water, with broken macarons; mix all well together till there are no knots; add to it some eggs one after another, till it has the consistence of a thick soup; make use of it for *tarts* or *tourtes de frangipane*, cream tartlets, fritters, &c. &c.

Baba.

Take a quarter of flour, prepare it as for *pâte à brioche*, but add to it twenty entire eggs, a quarter of a pound of currants washed, a pound of case raisins, which must be stoned, washed, and drained; put these raisins round the fountain; put in a sufficient quantity of saffron-water, two pounds of good butter, half a bottle of Malaga, and a handful of sifted sugar; work the whole as *pâte à brioche*; when the leaven is ready, pour it over the paste; cut it, beat it with the palms, give it two turns, gather it together, and put in a mould; let it rise five or six hours, and more in winter; when risen, put it in an oven a little hotter than that for *gâteau de compiegne*, and serve it in the same manner.

Biscuits. — Biscuits de Niauffes.

Take half a pound of puffed paste; give it a turn or two more than ordinary, and form two squares of it, of the thickness of half a crown; cover a *feuille d'office* with one, and spread upon it the thickness of three crowns of *crème pâtissière*, in which there has been mixed a handful of beaten pistachios, two bitter almonds, and a handful of sweet; a little beaten spinage that has been passed in butter, and rubbed through a hair search; add a large handful of sifted sugar, a little orange-flower water, and one or two eggs, which must be mixed well with the cream; spread it over the paste; cover it; glaze it with milk; prick

and ray it in forming squares three inches long and two broad; *glaze* it with milk a second time; sift sugar over it, and sprinkle it with confected hashed orange flowers, and let the sugar melt a little; put the *niauffes* into an oven a little hotter than for biscuits, and where a fire has been lighted, to brown them; when done enough take them out of the oven, cut them in squares, and serve them for *entremets*.

Tart. — *Tourte de Frangipane.*

Take a tart-pan, the size wanted; cover it with paste lightly puffed; put in *frangipane* an inch thick, and leave round it paste that will make a band of the thickness of an inch, to suit the size of the tart for a border; lay the band round; make the ends meet as nicely as possible; *glaze* it, and form any design upon it; give it rather a hot oven; when done, dust fine sugar over it, *glaze*, and serve it hot or cold.

Marrow Pasty. — *Tourte à la Moëlle.*

Take about a quarter of a pound of beef marrow; pick it, and put it upon the fire; when it is a little hot, break it, and put it into *frangipane*; proceed as in the last article; but this tart is only served hot.

Kidney Pasty. — *Tourte au Rognons de Veau.*

Take a veal kidney that has been roasted, with a part of the fat; hash part, or the whole, according to the size of the tart, and mix it in a *frangipane*, as above.

Sweet Meat Pasty. — *Tourte de Confitures.*

Roll out some *pâte brisée* of the size that you would make your tart; put it in a tart-pan; fill it with any kind of jam or confection, leaving an inch and a half of border; wet it; make small twisted bands, and cross the tart, or leave it open, and put a band entirely round the border as the *frangipane*; bake and *glaze* them in the same manner.

Peach Pasty. — *Tourte de Pêches.*

Cover a tart-pan with paste; wet the edges; put a

band round; *glaze* the band; bake it and *glaze* it again; put in a *compôte de pêches*; reduce the syrup, and at the moment of serving, pour it over. In all seasons, make all fruit tarts and tartlets in this manner.

Rice Cake. — Gâteau au Riz.

Pick, wash, and boil half a pound of rice; make it burst with a little milk, in which there has been boiled lemon peel; wet the rice little by little, till it is broken thoroughly; let it cool; incorporate a dozen macaroons; let the half be bitter; a little salt, six ounces of sugar, four whole eggs, and four yolks; butter a stewpan with clarified butter; drain it, and powder it with crumbs of bread; whip the whites; mix them lightly with the rice; pour the whole into a stewpan, which must serve for a mould; put it into the oven, half or three quarters of an hour before serving; turn it out, and serve.

One may be made of vermicelli in the same manner. If to be served as a pudding, pour over it a sauce made in the following manner.

Put into a pan half a spoonful of flour, and mix it with cream, a tea-spoonful of orange-flower water, a little salt, a spoonful of sifted sugar, and the size of a walnut of butter; cook it, and pour it over the puddings. This sauce will serve for either of the above, when served as pudding.

Carrot Cakes. — Gâteaux de Carottes.

Take twelve large carrots, the reddest possible, boil them in water with a little salt; take out the hearts and drain them; put them through the cullender into a stewpan; dry them upon the fire, as *pâte royale*; make a cream *pâtissière*; put in as much flour as it will take; add the carrots, with a little confected orange-flowers minced, three quarters of a pound of sifted sugar, four eggs one after another, six yolks, and a quarter of a pound of melted butter; mix all well; whip the whites; mix them in lightly; prepare a stewpan as for the *gâteau de riz*, three quarters of an hour before serving put it into the oven.

Pistache Cake. — Gâteau aux Pistaches.

Make a cream *pâtissière*, prepare a quarter of a pound of pistachios and of sweet almonds; beat them together; from time to time add a drop of water to prevent oiling; when smooth take them out of the mortar; have a spoonful of spinage, blanched and passed in butter; beat them and put them through a cullender, and put all the ingredients into the cream; finish as for the *gâteau de carottes*, but instead of confected orange-flower, let it be orange-flower water; a teaspoonful will be sufficient.

Flanc de Nouilles meringuées.

Take a bit of *pâte à dresser*, turn and roll it to the thickness of three or four lines; make a flattened round in the middle of the paste with the palm of the hand, to form the bottom of the *flanc*; raise the sides of it, by making the paste go into itself without forming any folds; form the bottom of the *pâté*; fill it with flour till within half an inch of the top; make a top for it of *pâte moulée*; roll it out, and make it round of the size of the *flanc*; cover and solder it well; take away the superfluous paste, dress it tastefully, and bake it as a *pâté*; when enough, take out the flour and scrape the crust well; have *nouilles* sufficient; poach them in milk, drain them, put in some yolks of eggs, sugar, orange-flowers, or green citron, minced macaroons, and *massepains* bruised; add salt and some good melted butter; mix altogether; whip the half of the whites of the eggs, and incorporate them lightly; put the *nouilles* thus prepared into the *flanc*; put it into a slow oven, give it three quarters of an hour; when it has risen well, beat the rest of the whites, season them as for *meringues*; cover the *flanc* with it; glaze with sugar, sifted through a hair search; bake it of a fine colour, and serve.

Flanc de Vermicelle.

Poach the *vermicelle*, drain it, and proceed in the same manner as *flanc de nouilles*.

Flanc Suisse.

Make a *flanc* as directed in the preceding articles; while it is baking boil a chopin of cream with a quarter of a pound of butter, of which make a fine *pâte royale*; flour of wheat or potatoes may be used put into a dish grated *gruyère*, with some cheese *à la pie*, and cheese *de brie*, which have been beaten fine, and mixed with melted butter, all of equal quantities; add pepper, and wet it with the yolks of eggs; mix it with a wooden spoon, and give it more body than for biscuit; take half of the whites, beat them well till they are firm, and mix them lightly with the paste; pour it into the *flanc*; only fill it half, or a little more; put it in a moderate oven, when baked serve immediately.

Croque-en-Bouche.

Make a *pâte royale*; into which put very little butter, and rather more flour; wet it with eggs; make it rather firm; separate it equally in little bits no larger than the point of the little finger, having a sufficient quantity to fill the mould; glaze them and put them into the oven till they are of a fine colour; oil the mould; clarify and boil some sugar to that called *boulet* (see *Sucre au Boulet*); take a twig or wire and lift every *chou* separately; dip them into the sugar one by one, putting them into the mould, beginning at the middle, and continuing all round till brought to the top, placing them to support one another; turn it out, but if it sticks heat it a little and it will come out; dress it upon a napkin, and serve.

Cake of a hundred Leaves. — Gâteau de Mille-Feuilles.

Make a quarter of *feuilletage*, when finished cut it in five pieces, one of them must be double the size of the others; roll out the four smaller ones thin; put each on a leaf or paper; take the fifth, which ought to be much thicker, to form the uppermost; glaze and bake them; let them cool; put the bottom upon a dish, and cover it lightly with currant jelly; then lay on another, upon which put apricot marmalade; on the

third, confection of verjuice, and the fourth garnish with cherries; put on the cover; cut it upon the model of an octagon or figure of eight sides; serve it upon a napkin, as *grosse pièce d'entremets*.

Almond Paste. — Pâte d'Amandes.

Take a pound of sweet almonds and a quarter of a pound of butter; *blanch* and beat them in a mortar, putting in from time to time a drop of water, and alternately a drop of white of egg, which can be done by making a small hole in the end, from which it will come drop by drop: to whiten them put in a little lemon juice: when it is properly reduced into a very smooth *pâte*, put in three quarters of a pound of sifted sugar* *royal*; take the *pâte* out of the mortar and put it into a sweetmeat-pan; put it upon a slow fire; dry it, taking great care to stir it, till it does not stick to the fingers; strew the table with sifted sugar, and roll the *pâte* upon it; when cold, wrap it in white paper, and so keep it for use.

Pâte d'Office.

Take a pound of flour, three quarters of a pound of sugar, butter the size of a walnut, a little salt, a teaspoonful of orange-flower water, and two whole eggs; knead the whole well; as it must be very firm, gather it in a mass, and beat it well with the rolling-pin; if too firm put in a little white of egg and turn it; use this paste to make the foundation of rocks, small houses, huts, &c. &c., and open *croquants*; take care to butter lightly the mould for *croquants*, and bake them at the mouth of a slow oven.

Genoese Paste. — Pâte à l'Génoise.

Take a pound of flour, three quarters of sugar, and half a pound of butter; rub lemon on the sugar to get the zest, and bruise it with the rolling-pin; two eggs, two yolks, and salt; mix all together; work it well; gather it together and leave it to repose; give it one or two turns; cut it in thin bands about the breadth of an inch, and of an equal length; turn them into the

* Double or triple refined.

form of an S or horse-shoe, leaves, &c. &c.; arrange them upon an oven leaf; *glaze*, and bake them in a hotter oven than for biscuit; serve them as little *entremets*.

Cake Madeleine. — Gâteau à la Madeleine.

Break ten eggs; keep the whites and yolks separate; add to the yolks three quarters of a pound of sifted sugar; a little minced citron and salt: beat the whole together as for biscuit; put in half a pound of flour, and mix; add half a pound of clarified butter; whip six whites of eggs, till they are firm; mix them lightly in; butter small moulds *à la madeleine* or any other; fill them with the paste; bake them in a slow oven; they take more baking than biscuit: in default of small moulds make it a cake in a paper case; cut it down, and serve.

Tartlets. — Tartelettes à la Chantilly.

Take almond paste; strew the table with fine sifted sugar, and roll it out, using sugar instead of flour; the paste for the bottoms of the tartlets must be as thin as a thick sheet of paper; cut them the ordinary size of *petits pâtés*; make the bands of the same paste, which must be three quarters of an inch broad and high; wet the edges of the tartlets with the white of egg a little beaten, and fix on the bands to give them the form of goblets; take care that the bands are so nicely put on as not to show the joining; put them upon white paper, and let them dry in the air; afterwards put them into the mouth of an oven that they may dry without taking any colour, or very little; fill them with whipt cream *à la chantilly*: season with sugar and orange-flower water; in summer they may be served with strawberries; serve them for little *entremets*.

Little Genoese. — Petites Gênoises.

Make with almond paste, as indicated above, little tartlets the size of half a crown; let them be a little thicker than the *chantilly*; make a bottom of this paste nearly the size of the dish they are to be served on; give this bottom any shape, or one conforming to the

design of the tartlets or shape of the dish; add a border the same height; put them to dry, and bake as the above: when ready to serve, fill them with different coloured sweetmeats.

Ladies' Lips.—*Bouchées de Dames.*

Take six eggs; put them into a dish with a quarter of a pound of sifted sugar, and three ounces of potatoe flour; beat them as for biscuit; then butter a leaf, upon which spread it lightly; bake it for a quarter of an hour in a slow oven; when enough cut it with a round paste cutter the size of half a crown, and glaze them either white or chocolate: for this purpose, put into a dish some sugar sifted through a gauze search, with the white of an egg; beat this with a wooden spoon, adding by little and little the juice of a lemon, till it is very white; if the glazing is to be chocolate, instead of lemon put a sufficiency of chocolate in powder; with either of these cover the *bouchées*; dry them at the mouth of the oven; dress and serve.

Pistache Cakes.—*Gauffres de Pistaches.*

Take half a pound of *pâte de brioche*; wet it with half a glass of Madeira; add three ounces of sifted sugar and two ounces of currants; spread this upon a buttered oven leaf, about the thickness of half an inch; bake it a quarter of an hour in a quick oven; cut it into two inches square; glaze them with *sucre au café*, strew them with pistaches cut small; or serve them without any glazing, which the French call *au naturel*.

Glazed Biscuits.—*Génoises glacées à l'Italienne.*

Put into a sweetmeat-pan five ounces of sugar and five eggs; mix as for biscuit; add a quarter of a pound of flour, and as many sweet almonds beaten; butter a leaf, and roll the paste the thickness of a crown piece; bake it in a quick oven; let it have a fine colour; when done cut it into any form; clarify a pound of sugar (*au soufflé*); put the pan into cold water, and gather the sugar, having whipt five whites of eggs, mix them gradually into it; cover the *génoises* with this glazing; put them to dry a quarter of an hour in a stove, and serve.

Mirlitons de Rouen.

Take half a pound of puff paste; roll it out as thin as a shilling; cut it into forms, and put them into little pans; put into a bason a quarter of a pound of fine sugar, and an egg; work them; add a sufficient quantity of melted butter; work the whole in putting in another egg; add a little orange flower, and fill the moulds with this paste; sift sugar over them, and bake them in a slow oven; dress and serve them.

Queen's Cake. — Gâteau à la Reine.

Beat a pound of sweet almonds; add a pound of sifted sugar, and four whites of eggs by degrees; when well prepared it may be made into different shapes, and decorated according to fancy; put it in a slow oven; glaze it as the *génoises*.

Mirlitons à la Parisienne.

Put into a bason two eggs and a quarter of a pound of sugar sifted; whip it and add a little flour and orange flowers; have moulds prepared as for the *mirlitons of Rouen*; fill them and finish in the same manner.

Almond Cake. — Gâteau d'Amandes.

Beat a pound of almonds; add a quarter of a pound of sugar, a little confected orange flowers, and half a glass of cream; have puff paste sufficient for a cake; give it a half turn more; roll it to the thickness of a crown; cut it round of the proper size; put the paste on it, and cover it with another round of puff paste; nick it across; finish the edge of the cover, put it into a quick oven; when baked; sift sugar over and serve.

Another Almond Cake. — Gâteau Pithiviers.

Prepare the almonds as in the foregoing recipe add a pound of sifted sugar, a little lemon peel minced, half a pound of butter; put in by degrees six eggs, have puff paste as in the above article; proceed and finish in the same manner. — It may be made into small ones.

Orange Cake. — Gâteau à la Portugaise.

Take half a pound of beaten almonds; put in

the juice of three oranges with their skins hashed ; add half a pound of sugar, two ounces of potatoe flour, and six yolks ; beat the whites and mix them also ; make a long paper case ; butter, fill, and bake it in a slow oven ; when done, cover it with a *glace royale* about the thickness of a shilling ; serve this cake whole, or cut it.

Biscuit manqué.

Put into a basin half a pound of sugar, six yolks of eggs, and a few orange flowers ; beat them well ; add a handful of almonds properly beaten, six ounces of butter, and four ounces of flour which has been dried and sifted ; whip six whites and add them lightly ; make a paper case, put in the ingredients, and bake it in an oven heated as for biscuit : while it is in the oven cut almonds in little dice ; put to them about a third of sugar ; wet them with water or the white of an egg beaten ; when the *manqué* is three-fourths baked, glaze and cover it with the almonds ; finish its baking by making it take a fine colour ; cut it in any form, and serve it.

Aggyzinas. — Fanchonnettes.

Put in a stewpan two ounces of flour, three of sugar, some green citron, two yolks of eggs, a whole egg, and two ounces of beaten almonds ; add a pint of milk ; put these ingredients upon the fire, and make it come to a cream ; have puff paste ; roll it out thin ; cut it with a pastecutter the size of crown pieces ; put them into moulds of the same size ; put in the cream ; and put it into a brisk oven : when three fourths baked, take them out, *meringue* them, dust them with sugar, and put them again into the oven to take a fine colour.

Small Cakes. — Petits Gâteaux Polonais.

Have puff paste sufficient for the quantity wanted, give it another turn or a turn and half more ; roll it thin, cut it in squares of three inches ; wet them slightly, take up the four corners to the centre ; dress them on a leaf ; glaze, and put them in the oven : when ready to serve, put into each a cherry or a little verjuice ; they may be served in *gros buisson*, or as little *entremets*.

Cannelons.

Roll out some puffed paste; give it another turn; cut it in ribbons the breadth of half an inch; have turned moulds, upon which you can roll them along, leaving them a little open at the ends, where they can be fixed; put them on a leaf; *glaze*, and put them into the oven; when nearly done, draw out the moulds; put them together; powder them with sugar; *glaze* them in the oven; fill them with confections; dress and serve.

Puits d'Amour.

Take puffed paste, and roll it out as above; cut it with figured paste-cutters of different sizes; cut them equal in number, the large and small; put the large upon a leaf; wet them with water, and put on the small ones; *glaze* them; and with the point of a knife, cut them in the middle, the size of a thimble; put them into the oven; and when nearly done, powder them with sugar; *glaze* them, take out the heart, replace it with sweetmeats, and serve.

Banded Tarts. — Petites Tartelettes bandées.

Take tart-pans, and cover them with *pâte brisée* very thin; put into them cream *pâtissière* or any confection; roll little bands of paste, and band them cross, or any other design; cut little bands of paste wet the edges of the tartlets, and put them round them; put them in the oven, and when nearly ready, sift sugar over, *glaze*, dress, and serve.

Small Lozenge Cakes. — Gâteaux en Lozange.

Roll out puffed paste, cut it in strips, and then into lozenges; *glaze*, and put them into the oven: when they are baked, *glaze* them, if convenient, and serve; or *au naturel*.*

Darioles.

Make a bottom of a *pâte brisée* very thin; cut it with a paste-cutter, large enough that the paste fall over the edges of the moulds; give them the form they ought to have upon the point of a knife; and put them in that manner into their moulds, which have

* Without glazing.

been buttered; finish forming them by putting in a bit of paste, which must be floured; take away the paste from the edge of the moulds. For a dozen of *darioles*, take a spoonful of flour, six or eight bitter *macaroons* or *massepains* bruised, a little salt, orange flowers, and six yolks of eggs; liquify with three quarters of a pint of milk; three quarters of an hour before serving them, shake or stir these ingredients well together, and fill the moulds, putting a little nice butter over them; put them again into the oven; take them out of their moulds, and serve as hot as possible, having dusted them with fine sugar.

Omelet. — Omelette Soufflée.

Separate the whites and yolks of six eggs, take care the speck is not in the yolks; put to them two spoonfuls of sugar, a little orange-flower water, or spirit of lemons; work these well together, as for biscuit; whip the whites till they are very firm; mix them with the others; put into the frying-pan a small bit of butter; let it melt, that the pan may be buttered throughout; put in the *omelet*, set it upon a slow fire, and take care that it does not burn; turn it out upon the dish it is to be served in; *glaze* it, by throwing sugar over it; put it into the oven; when it has risen, *glaze* and serve.

Omelette Soufflée et Moulée.

Break six eggs; separate them, and put them in different basons; add to the yolks two spoonfuls of sugar sifted, four *massepains* in powder, a spoonful of flour, a little salt, a little lemon-peel cut fine, and some drops of orange-flower water; stir the whole well; butter and crumb a saucepan as for *gâteau au riz*; when ready to serve the *entrées*, whip the whites, and when they have taken, mix them with the other ingredients; put them into the mould, but do not fill it full; put the *omelet* into a slow oven; if there is none empty, a furnace, and set it on the gridiron with a hot poker held over it; when it is well risen, and baked; turn it out upon the dish, and serve: it ought to be of a fine co-

lour, and not trembling; it is a beautiful and good *entremet*.

Soufflé de Fécule de Pommes-de-terre.

Put into a saucepan a spoonful of the flour of potatoes with a little water, two spoonfuls and a half of sugar, and a little salt; work and dry them as *pâte royale*, only a little thinner; let it work, and add six yolks of eggs, and two more, some drops of orange-flower water, rose, or any other perfume; mix all well together; whip the whites till they are firm, and mix them in carefully; dress the *omelet* as a pyramid upon the dish it is to be served on, and put it in the oven; when it begins to brown, *glaze* it with sugar; this *omelet* may be made *à la vanille*, *au chocolat*, or *à la rose*; the last in adding a tint of cochineal.

Riz Soufflé.

Prepare an ounce or two of rice; let it break in milk with a little fresh lemon peel; salt the size of a nut of butter; wet it by little and little, that it may be kept firm; add two spoonfuls of sugar: when the rice is broken and reduced, put in the yolks one after another; put them a little upon the fire, but not to do too much; whip the whites; put them in gradually; dress the *soufflé* upon a dish, and follow the directions given for *soufflé de fécule*.

Charlotte of Apples.—Charlotte de Pommes au Confitures ou sans Confitures.

Take fifteen fine rennets; cut them in quarters; pare them; take out the hearts; mince them as fine as possible; put them into a sweetmeat-pan with sifted sugar in sufficient quantity, cinnamon, some lemon peel, and a little water; set it over a quick fire; stir them without breaking, and when done let them stick a little to give them a grilled taste, and put in about the size of an egg of nice butter: take out the cinnamon and lemon peel; take a mould the size proper for the *charlotte*; cut some slices of bread, about the size of two fingers, and long enough to reach from

the centre to the edge of the mould ; steep them in melted butter ; put them into the mould like a fan brought round ; fill up the mould with the apple marmalade : *marmalade d'abricots* may be added, or any other confection ; finish the *charlotte* by covering it with strips of bread buttered as at the bottom ; put it upon a furnace ; take care it does not burn, and afterwards into the oven ; when it is well coloured turn it out upon a dish, and serve.

Buttered Apples.—Pommes au Beurre.

Core twenty apples ; pare nine or ten, and make them nearly ready in a light sugar ; drain them ; make a marmalade of the remainder, as for the *charlotte* ; cover a dish with a little of this marmalade, to which any other may be added ; arrange the apples, and fill their hearts with butter, and put the remains of the marmalade to fill up the intervals of the apples ; glaze them with sifted sugar, and put them into the oven ; give them a fine colour. Cherries or any other preserved fruit may be stuck on the apples, and serve.

Apples.—Chartreuse de Pommes (Entremets.)

Take a score of rennets ; peel them, and with a very small corer take off all the pulp about the heart ; when there is enough of those to fill the *chartreuse* mould, mince the rest of the apples to make a marmalade ; equalise all the little apples, or pieces that have been cut out with the apple-corer ; make a little saffron water ; put a little sugar to it ; throw in a third of the small apples ; give them a slight boil, take them off, and drain ; do another third in cochineal, and the last in a syrup of white sugar, with an equal quantity of angelica as of each of the apples ; cover the mould with white paper ; make any design in the bottom with red, green, yellow, and white ; mix them tastefully all round the mould to the top, and fill it up with marmalade, which ought to be firm and without any void. When ready to serve, turn up the mould

upon the dish, and take off the paper. If the *char-treuse* is to be white, throw the apples into water, as they are formed with lemon juice.

Apples in Rice.—Pommes au Riz.

Take nine or ten fine apples; pare; take out the hearts, and cook them in a light syrup; scald a quarter of a pound of rice, and break it in milk; in wetting it, little by little, add a small bit of citron, a little salt, and sufficient sugar; the rice ought to be firm; take out the lemon peel, spread the rice upon a dish, put in the apples, and fill up the intervals with rice; bake it in the oven till it is of a fine colour, and serve.

Apples in Apricot-jam.—Pommes à la Polonoise.

Take a score of small rennets; core without breaking them; do not force the apple-scoop but half way down, and then by the other end: pare and cut them in slices like halfpennies; cover a dish with apricot marmalade; then with the apples, and lay on more marmalade, and so on till it rises into a dome; glaze it with sifted sugar; put it into an oven; when done, wipe the edge of the dish, and serve.

Côtelettes en Surprise.

Take some puff paste; roll it out thin; cut it in the form of hearts, as for cutlets of mutton in *papillotes*; put into that paste marmalade of apricots: solder the edges; give them the form of cutlets; put them on a leaf, and bake them; take a little *pâte d'office*, cut it in little bands, as bones of mutton; bake them without their taking any colour, which can be done in the mouth of the oven; when these cutlets are cooked, glaze them with the white of an egg, beaten; bruise some macaroons, and roll them in it; heat a skewer, and press it across the cutlets, to make them look as if they had been grilled; fix into them the bones of the *pâte d'office*: dress these cutlets in a crown on a dish, and serve; having first melted some red-currant jelly, which put to the cutlets as if it were gravy.

ENTREMETS.

Apple Fritters. — Beignets de Pommes.

Take eight rennets; cut them in quarters; take the hearts; put them to steep in a little brandy, the peel of a green lemon, and a bit of whole citron: when ready to serve, drain and dip them in light paste (*pâte à frire*); put them into the fry pan; when they are of a fine colour, drain them up cloth, put them upon a leaf, and dust sifted sugar them; glaze them either in the oven or with a poker; dish, and serve.

Fritters. — Beignets Soufflés.

Put into a saucepan a little water, about the size of a walnut of butter, salt, and a bit of lemon juice; put it on the fire, and when ready to boil, take it off and add half a quarter of sifted flour; work it with a spoon; put it on the fire, and let it dry till it will not stick to the fingers: change it into another pan; add three eggs, one after the other; turn the paste under the cover; powder it with flour, and make it of an equal thickness; heat a frying-pan, and form the fritters with the crooked end of a skimming-spoon; when they are all formed, put the pan again on the fire, and let them take a good colour; drain them in a colander; sift sugar over them, and serve.

Blanc-mange Fritters. — Beignets de Blanc-mange.

Put into a stewpan a quarter of a pound of ground rice, a little salt, a zest of lemon, minced very fine; add two quarts of cream; let it simmer two hours a half or three hours, taking care to stir it often; when it is nearly done, add sufficient sugar, *massepain* powder, and a little orange-flower water; when perfectly done it ought to be firm; add three eggs, one after another; work them into the paste; flour a colander and put it upon it, of an equal thickness; flour it, let it cool; cut it in little squares, and form them into balls not larger than those used in small arms; when ready to serve, put them into a colander; heat the frying-pan, and put the colander into it, with

fritters, having care to shake it; take it off when the fritters have a blackish taint; drain, dress, and sift sugar over them, and serve.—The white of roasted fowls, minced very fine, may be introduced.

Surprised Fritters. — *Beignets de Surprise.*

Take eight or ten small rennets, leave their stalks, and cut them over about a quarter from the stalk, in the form of a top, and take out the heart with a round-pointed knife, that they may be kept whole; pare, and put them to steep in a little brandy, with some lemon peel and whole cinnamon; drain, and fill them very full with apricot marmalade, or cream *pâtis-sière*; mix the yolk of an egg with a little flour; fix the tops of the apples well on; dip these apples in *pâte à frire*, and fry them; glaze and send them to table.

Apricot Fritters. — *Beignets d'Abricots.*

Take twelve or fifteen fine apricots, that are not too ripe; cut them in two: take out the stone; pare, and put them into brandy for an hour with a little water, sugar, and lemon peel; a little before serving drain them and dip them into *pâte à frire*; finish and serve as the foregoing,

Peach Fritters. — *Beignets de Pêches.*

These fritters are made in the same manner as those of apricots, only being larger they are cut in quarters.

Orange Fritters. — *Beignets d'Oranges.*

Take off the thin yellow skin that contains the spirit of the orange, what is called the zest, but leave the white of as many oranges as will fill the dish; cut them in quarters, put them in water for half an hour; drain and take out the seeds: put them into a weak syrup; make them simmer and reduce them to a sort of lozenge; take them off the fire, and let them cool; fill them with the syrup, and dip them into *pâte à frire*; wet with white wine; finish as the others and serve.

Cherry Fritters. — *Beignets de Cérises.*

Take wafer paper, and cut it to such a size that a cherry may be wrapt up in it (a confected one),

drain the cherries well, wet the paper slightly, and wrap up every one separately; put on another envelop reversed, and solder them well on all sides; put them into a search without allowing them to touch one another, and leave them to dry; have ready a light *pâte à frire* into which put brandy, Spanish wine, and melted butter; dip the cherries in this *pâte*, drain them with care; fry them in a pan not very hot; finish and serve.

Rice Fritters. — Beignets ou Croquettes de Riz.

Pick, wash, and blanch a quarter of a pound of rice, break it with milk by little and little; season it with the zest of lemon, hashed fine, five or six *massepains* bruised, salt, some orange flower water, and about the size of a walnut of butter: the rice being broken, thicken it with the yolks of eggs without allowing it to boil, pour it upon a leaf, and give it an equal thickness; let it cool; divide into little equal parts; roll them into balls, dip them into an *omelet*, roll them in crumbs, put them on a cover, and just before serving fry them in a hot pan.

Cream Fritters. — Crème Frite.

Take half a pint of milk, boil it with a little zest of lemon, and put two eggs into as much flour as they will take; add four eggs one after the other, and then the warm milk; take out the lemon peel and stir all well till it is smooth; put it on the fire, turn and cook it as a *bouillie*. After a quarter of an hour's cooking add salt, a quarter of a pound of sugar, about an ounce of butter, and orange flower water: put it for seven or eight minutes on the fire; then put in four yolks of eggs, put it on a board you have buttered or floured; spread it equally about the thickness of the finger, cut it in lozenges, or with a paste cutter as *petits pâtés*; flour or crumb, and fry them; drain, *glaze* with sugar either in the oven or with a hot poker, and serve.

This cream may be made *au chocolat* in changing the macaroons.

Celery Fritters. — Beignets de Céleri.

Take a dozen of fine heads of celery; clean and cut off the tops, six inches from the roots; dress them without taking them asunder; wash them well and scald them for about a quarter of an hour; take them out of the hot water and put them in cold, drain them and tie them up in four parcels; cover the bottom of a stewpan with slices of bacon cut thin; put in the celery; season it with parsley, scallions, salt, and wet with soup or top pot: cover with slices of bacon and a round of buttered paper; make them boil, and leave to simmer till done; drain them and fry them in butter, as in the foregoing article.

Fritters of Salsify or Scorzonera. — Beignets de Salsifi et de Scorsonère.

Take of one of these a sufficient quantity, and cut them about three inches long; put in a stew-pan a little water and vinegar; throw them in as they are scraped; wash and cut them; put upon the fire a pot with water, salt, vinegar, and a bit of butter rubbed in flour; when they are done enough drain and *marinate* them in salt, pepper, and vinegar; when ready to serve, follow the directions given for other fritters.

White Coffee Cream. — Crème au Café Blanc.

Take a pint and a half of cream; add to it the zest of a lemon and some sugar; roast two ounces off coffee; throw it into your boiling cream; cover, and let it infuse for half an hour; take out the coffee; put into a search three inner skins of gizzards; dry and bruised; when half cold put the cream three times through the search, bruising at the same time with the back of a wooden spoon the gizzards; that done, fill the cream quickly into pots, having care to stir it; put them into hot water; leave them to take in the *bain-marie* without allowing it to boil; put a cover on the pot and lay fire upon it; when it has taken, take out the pots, and put them into cold water without covering them: when ready wipe, and serve.

Chocolate Cream. — Crème au Chocolat.

Take two or three squares of chocolate ; boil and a half of cream ; put in nearly two ounces of sugar, reduce it to two-thirds ; melt the chocolate over the fire in a little water ; mix it with the cream and pass it through a search a little colder than that of *blanc*, and in every respect follow the same proceeding.

Orange-flower Cream. — Crème à la Fleur d'orange.

Reduce a pint and half of cream ; put in some selected orange-flowers, and a sufficient quantity of sugar ; put it through a search with the gizzard indicated above ; finish in the same manner and instead of orange-flower, it may be made of *blanc* by boiling it in the cream.

Almond Cream. — Crème Vierge.

Take two ounces of sweet almonds, and one of bitter ; beat them as for almond paste, only with water ; reduce a pint and a half of cream one-third the almonds into a search, and the cream over pass it twice through, keeping back the almonds ; add sugar to it, and pass it over the gizzards, as directed in the three foregoing articles, and finish in the same manner.

Coffee Cream without Gizzards. — Crème au Café sans Gésier.

Proceed for this cream as for *café blanc*, and thicken it with six yolks of eggs instead of gizzards, and make it take with boiling water, and so on, whether it is put in a dish or little pots ; and proceed in the same manner with all the creams without gizzards.

Eggs in White Coffee. — Œufs au Café Blanc.

Reduce a *chopine* of cream ; toast two ounces of coffee ; throw it in, and leave it to infuse for half an hour ; run the cream through a search, to take

the coffee; sweeten it; add three yolks of eggs, and two whole; mix all well together; pass it through a search, and stir it; butter some small moulds, such as those *à la Madeleine* or *Darioles*; let them drain and cool; boil some water in a stewpan; take it off the fire, and put in the moulds after it has been stirred; when they have properly taken, turn them with care out upon a dish. Have ready hot a dish of good *café à l'eau*; sweeten it, put it in the dish for sauce, and serve.

Eggs in Tea. — Œufs au Thé.

Infuse in a little boiling water some good tea; reduce a quart of cream to half; put in the tea, three yolks of very fresh eggs, and two whole, with sufficient sugar; shake, stir, and wring them through a tammy; stir them again, and fill the moulds, as in the preceding article: when enough, turn them out of the moulds, sauce them with thickened cream; take for that purpose two or three spoonfuls of cream; sweeten and thicken it with the yolk of an egg, without letting it boil, and sauce them.

Eggs in Gravy. — Œufs au Bouillon.

Put into a stewpan four yolks of fresh eggs, and two whole ones, with six spoonful of good stock; mix all well together, and pass it through a search; butter the moulds as indicated before, make them take in the hot water, turn them out, and sauce them with gravy; or serve the eggs in little pots, as the cream.

Eggs en Fumet. — Œufs au Fumet de Gibier.

Follow the directions given in the last article, except that instead of *bouillon*, you use *fumet de gibier*. (See art. *Fumet de Gibier*.)

Surprised Eggs. — Œufs en Surprise.

Take twelve eggs, make a small hole at both ends of each; put into one of these holes a straw to break the yolks; empty the eggs by blowing in at one end; put the shells into water, rinse and clean them; put

Coffee without cream or milk.

them to dry into the air, work a little flour with yolk to fill up one of the holes in each shell ; when filled up, let them dry, and fill six with chocolate cream, into which, instead of gizzards, put yolks of eggs : for this purpose use a very small funnel ; fill the other six shells with any other cream of a different colour ; *au café blanc, à la fleur d'orange, ou de vierge*, all of which thickened with yolks of eggs : seal up the holes ; cook them in hot water without letting them boil ; take off the paste from both ends of these eggs, wipe them, and serve them in a folded napkin for *entremets*.

Eggs in Snow. — Œufs à la Neige.

Take a pint and half of cream, or of milk, reduce it ; put in a little salt, three ounces of sugar, and the zest of a lemon, with a little orange-flower water ; take six whites of eggs, and whip them well ; put in a little salt, an ounce of sugar, and some drops of orange-flower-water ; mix them well together with a whisk ; take a spoonful of these whites in a *ragoût* spoon ; poach them in the cream ; turn them that they may be equally done ; when enough, take them out and put them upon a search ; arrange them as if they were poached eggs ; dilute four yolks with a little cream which has cooled ; thicken it over the fire without letting it boil, stirring it constantly ; pass it through a search kept for creams ; sauce, and send up.

Eggs in Sunshine. — Œufs à l'Aurore.

Boil a dozen of eggs hard, and let them cool ; shell them and cut them in two ; take out the yolks, and put them in the mortar, add a quarter of a pound of nice butter, salt, nutmeg, fine spices, and three raw yolks ; beat the whole well, as if it was a *farce* ; mince the whites, and put them in a hot *béchamelle* reduced, whether *grasse* or *maigre* ; toss them without letting them boil ; let them have a consistence ; dress them upon the dish they are to be served on ; take the yolks out of the mortar, put them upon the bottom of a large search ; put this search over the

dish, and pass them through equally upon it: do it with a wooden spoon; when that is done, garnish it with corks of bread dipt in *omelet*; put it into the oven; make it take an aurora colour: wipe the dish, and serve.

Eggs. — Œufs à la Polonaise.

Prepare the eggs as in the foregoing article, and when the *farce* is made, put in a little parsley, hashed fine; mix in two or three whites of eggs whipt; take the dish that they are to be served on, and spread a little of the *farce* upon it; then fill the whites with the *farce*, and give them the form of an entire egg; dress them handsomely upon the dish, *glaze*, put them in the oven, and when they are of a fine colour, wipe the dish, and serve.

Eggs. — Œufs à la Tripe.

Take six large onions; skin, wash, and take out the hearts; cut them in rounds; put them into a stewpan, with a little bit of very nice butter, on a slow fire, do not brown them, let them simmer: when done enough flour them; put in a little milk or cream, let them cook and reduce; season with salt, pepper, and grated nutmeg; when ready to serve, cut a dozen of hard eggs in rounds, put them into the *pluche d'oignons*, mix all well together without breaking them, or letting them boil; put in a little more butter, and, if liked, a little fine hashed parsley; arrange it, and send it to table.

Eggs. — Œufs à la Béchamelle.

Put into a saucepan four or five spoonsful of *béchamelle*, *grasse* or *maigre*, and fifteen hard eggs, as is directed in the before-mentioned article; let the *béchamelle* be very hot, without letting it boil; finish with a bit of butter and nutmeg; taste if properly seasoned; arrange, and garnish it with corks of bread fried in butter.

Eggs. — Œufs à la Sauce Robert.

Arrange six large onions, as is directed for eggs à la

tripe, but instead of frying them white in butter, they are to be browned upon a quick fire; flour them, and put in a little soup or water; season them with salt and pepper, and let it thicken; when ready to serve cut in rounds a dozen of hard eggs; put them into the sauce; mix them well; add a table spoonful of mustard, dish and send them to table.

Poached Eggs in Gravy. — Œufs Pochés au Jus.

Put into a stewpan a pint of water, a glass of white vinegar, and a little salt; boil it, and put it aside; take twelve fresh eggs, break six, one after the other, on the side of the pan, and let them fall as whole as possible into the water; leave them a moment without touching them, to give them time to take; when they have taken give them a light boil; take out the first one that was put in, and if enough done, put it into cold water, and continue till you have put in the whole; when they are cooled a little, pare them and return them into the water, and when you wish to serve them, heat them with care; take them out with a pierced spoon; drain them on a cloth; sauce them with a nice (*bon blond de veau réduit*); put upon each egg a little pepper and serve.

Poached Eggs for all sorts of Ragoûts, such as Sorrel, Spinnage, Chicoroy, Cucumbers, Purée of Peas, Lentils, Love-apple Sauce, and Ravigotes.

Prepare eggs as in the above article, to be served in these different *ragoûts* and sauces, which will be found in their proper places. (See articles *Sauces, Ragoûts, and Garnitures*.)

Eggs in Black Butter. — Œufs en Beurre Noire.

Break twelve eggs into a dish without breaking the yolks, and season them with salt; put into a frying-pan with a short handle, commonly called the devil, a large quarter of a pound of butter; brown it without letting it burn; skim it, and pour it off clear into another vessel; wipe the pan and return the butter into it; heat it, and baste the eggs; slip them care-

fully into the pan, and set them over red cinders, holding a red hot poker over them; when enough, slide them upon a dish; put a little vinegar into the pan, let it boil, pour it over, and serve.

Eggs in a Mirror.—*Œufs sur le Plat, dit au Miroir.*

Spread a little butter upon the dish, and strew over a little salt; break the eggs into it without breaking the yolks; baste them with milk or cream, and put a few bits of butter over them; season with salt, pepper, and nutmeg; set it upon hot cinders; hold a hot poker over, but let the yolks remain soft; wipe the dish and serve.

Eggs in Moon-shine, six different Ways.—*Œufs Brouillés, en six Manières.*

Break twelve fresh eggs, and keep back six of the whites; beat the eggs; put a search over a saucepan, and pass them through; season them with salt, nutmeg, a little stock or soup, and a bit of butter, the size of an egg; with pepper, or not; put them upon a slow fire, and stir them with a wooden spoon or a whisk. When they begin to take, remove them from the furnace, and work them well; put them again on the fire till they are done, but do not do them too much; put in about the size of a walnut of butter; dress them on a cold plate; garnish them with fried bread: first, employ the same manner to make eggs *brouillés aux truffes*, by putting in minced truffes that have been cooked in butter, and a little *espagnole* instead of soup: second, for mushrooms also they must be hashed and cooked in butter: third, the points of asparagus cooked: fourth, grated cheese, *Gruyère* or *Parmesan* to be strewed in when the eggs are put a second time on the fire: fifth, with ham, which must be also cooked and hashed very small: sixth, *cardoons* ought to be simmered and cut in small dice.

Plain Omelet.—*Omelette au Naturel.*

Break twelve eggs into a basin; add salt, and a lit-

the water; beat the eggs with a whisk or two forks; they must be well beaten; put into a frying-pan, the size of an egg of butter; melt it without browning; pour in the *omelet*, continuing to beat it; put it on a clear quick fire; beat principally the side next the handle; shake the *omelet* well, and do not let it burn; when it is nearly done, slip under it a bit of butter the size of a walnut; when melted, roll it over, to see if it is of a good colour; turn it out on a dish, and serve. If it is to be seasoned with herbs; put in parsley and small onions hashed fine, and a little pepper.

Omelet à l'Aggyzina.—Omelette à la Célestine.

Make four *omelets* each of three eggs, the thinnest possible: slide them upon a table, and cover two of them with confections, and the other two with *frangipain*: roll them up, dress them upon a dish, dust them with sugar; glaze them with a hot poker and serve.

Omelet with Preserves.—Omelette au Confitures.

Make an *omelette au naturel* of nine fresh eggs; when it is done, cover it with some preserve and roll it up; put it upon a dish, strew sugar over; heat a skewer, mark it in squares and serve.

Omelet of Veal Kidney.—Omelette au Rognon de Veau.

Take a veal kidney that has been roasted, have a little fat with it, cut it in small dice, or slices; put it in a stewpan with a little fine herbs hashed with salt and pepper; set it over the fire, put into it two spoonful of *Espagnole reduite*; boil the *ragoût*: make an *omelette au naturel* of a dozen eggs: before taking the *omelet* out of the fryingpan, put the *ragoût* upon it; roll it round, dress it upon a dish, and serve. It may be sauced with a reduced *espagnole*.

Omelet of Mushrooms.—Omelette aux Champignons.

This *omelet* is made as the former one, except that mushrooms are used instead of kidneys; mince and do them in butter, and finish them exactly as the kidney.

Omelet with Sorrel.—Omelette à l'Oseille.

Make an *omelette au naturel*, and put into it a *purée* of sorrel.

Omelet with Bacon.—Omelette au Lard.

Take half a pound of thin lard, cut off the skin and cut it in dice, put it into hot water: to infresh it a little, put a bit of butter into the pan with the lard, and let it brown; beat a dozen of fresh eggs, add some pepper, and very little salt; pour it in upon the bacon, mix it well, and take care it does not burn: when ready roll it; give it a fine colour, and serve.

Omelet with Truffle.—Omelette aux Truffes.

Make an *omelette au naturel*, and put in a *ragoût* of *truffles* very nicely done.

Pancakes.—Pannequets.

Put into a dish two spoonful of flour, three yolks, and two entire eggs, a little salt, and some orange flower-water; add as much milk as will make it clear; take a small round fryingpan, heat and wipe it, put a bit of butter in several folds of paper, like a little bag, and rub it with it: put a large spoonful of paste, and turn it round in the pan so that it may cover it entirely of the same thickness; when it is done turn it out upon a dish, sift sugar over it, and so continue in the same manner till the paste is finished.

Orange Jelly.—Jelée d'Orange.

Take the proper quantity of isinglass, beat it in a cloth and pull it in pieces; take a very small saucepan, well tinned, put into it on the fire a gill of water; let it boil, then cover it, and leave it on the side of the stove till it is reduced one-half: clarify half a pound of sugar, bring it *au petit perle*; take nine or ten middling sized oranges; if in the beginning of the season they will be acid enough, but if in the end, add the juice of two lemons; take off the zest as thin as possible of three oranges, put it to infuse in the sugar, cover it up, cut the oranges, put a double *tammy* over a bason, squeeze the fruit over it, and express the juice, mix it with the sugar: if the isinglass is ready,

it will stick between the fingers strongly: mix it with the oranges, and shake it all well together: pass it a little warm through a *tammy* which has been well washed, and wrung in a cloth; beat three pounds of ice, and put it into a convenient cover that will hold seven or nine small pots in it, having first powdered it with great salt; fill them with the jelly, taking care to stir them; cover them with a sheet of paper and leave them to take; when ready, take them up, wipe and dish them: the jelly should not be too firm; it ought to be delicate and shaking: if it is wanted to turn out of the mould, as an *aspic*, more isinglass must be put in: you may also use the skins of the oranges instead of cups or pots for the jelly, after they have been properly prepared. In that case care must be taken to have no salt in the ice.

Lemon Jelly. — Gelée de Citron.

The same procedure as above, only a little more sugar.

Jelly of Red Fruits. — Gelée de Fruits Rouges.

Take a pound of red currants, and a handful of raspberries; pick them, set them to fall in a sweet-meat-pan, with a little water; when done, throw them into a search to pass the juice; clarify the juice, by passing it through a bag till it clears, as directed above; put isinglass sufficient, and reduce the jelly in the same manner as for the orange; mix all together, and finish it as the orange jelly.

Jelly of Orange-flowers and Champagne. — Gelée de Fleurs d'Orange au Vin de Champagne.

Take a handful of orange flowers; take out the hearts, and put the leaves in fresh water; put water upon the fire; throw in the flowers, and give them one boil; drain them, and put them into syrup (*au petit perlé*); when done enough, and nearly cold, add five or six small pots or glasses of *Champagne*, and as much isinglass as is prescribed for the orange jelly, and the juice of two lemons; mix all together, and pass it through a

double tammy; shake it well; arrange little pots and cups as before directed, make them take and serve.

Jelly of Pine Apples. — Gelée d'Ananas.

Take one or two small pine apples; pare, cut them in thin slices; put them in a vessel; pour over them a little boiling water; leave them to infuse an hour; put the juice through a new gauze search, or what has been used only for sugar; have isinglass ready, and sugar (*au petit perlé*); add the juice of two lemons; pass the whole through a double tammy, and finish as in the foregoing articles for jellies.

Pine Jelly in the Pine Apple. — Gelée d'Ananas dans l'Ananas même.

Take a beautiful pine apple; cut off the crown an inch below, and leave the stalk an inch and half long; take out the pulp by the top, taking care neither to cut nor hurt the skin, nor its appearance; use a silver knife and spoon; take out the whole apple, prepare it exactly as in the above article: fill the pine-apple with the jelly, and make it take in the ice without salt, as it would spoil its appearance; make a cake *à la Madeleine*, of the thickness of two or three inches, or any other cakes the size of the dish *d'entremets*; let it cool; when ready to serve, cut out a piece from the middle, and place the pine-apple in it; cover it with its crown, and serve.

Jelly of Marasquin. — Gelée de Marasquin.

Prepare every thing as before directed; it requires, instead of half a pound of sugar, a quart and a half *au perlé*, five little pots of *marasquin*, and one of *kirchwaser**; pass them all through a tammy, fill and make the little pots take, and serve.

Jelly of Rum, and others. — Gelée au Rum et aux Vins.

Prepare the materials with half a pound of sugar, and five little pots of rum, the juice of two lemons, and finish as before. Follow the same procedure with jellies; Madeira, Malaga, Muscat, and all other sorts of wines and liquors that are made into jelly; the

* *Kirchwaser*, or cherry-water, an ardent spirit, made from cherries.

only difference is, that there is more or less sugar necessary, and to add the juice of a lemon when it is requisite. In this manner, make any jelly, whether of fruit or flowers; by infusing them as is announced in the receipts given for jellies in general. Mons. Beauvilliers says, it has always answered very well with him.

Blanc-Manger.

Take two calves feet, cleave them in two; take out the large bones; steep and *blanch*; put them in a pot with three quarts of water; make them boil; skim them; leave them to cook two or three hours; take off the fat, and pass the stock through a wet cloth; take a quarter of a pound of sweet almonds, and two bitter, well beaten; put in a pan six ounces of sugar, a little water, half a zest of lemon, and a good pinch of coriander seed: leave all to infuse half an hour; take out the coriander and lemon, mix the sugar with the almonds, put them several times through a cloth; add as much as is necessary of the stock, which ought to be as delicate as possible. This can be ascertained by trying a little: when it is sufficiently firm and of a good taste, pour it into little pots, a mould, or skins of lemons or oranges, putting no salt into the ice for the two last. *Blancmanger*, and all other jellies, may be made with fish stock, hartshorn shavings, the feet of poultry, skins, and Iceland moss.

Peas for the Second Course.—Pois d'Entremets à la Française.

Take a pint of very fine peas; put them in a vessel with the size of a walnut of butter; rub and mix them well with the hands, pour water over them, leave them a few minutes to become tender; drain and put them into a stewpan, sweat them, shaking them often; when they are very green, add parsley and scallions at will; cover them, and put them upon a very slow fire, or upon the grate of a furnace; toss them from time to time; when enough, mix a pat of butter with

half a spoonful of flour and a spoonful of rasped cheese; add these with a knob of sugar to the ~~peas~~, set them again on the furnace, and let the flour be enough done; dress them high upon the dish; if they are too thick put in a little water, and serve. If any of the ingredients are disliked, they can be kept out.

Peas with Ham or Bacon.—*Pois au Lard ou au Jambon.*

See article *Ragouts*, and follow that direction.

French Beans.—*Haricots verts à la Poulette.*

Take the haricots necessary to make a dish *d'entremets*, choose them small and tender; clean them, and take out the fibres or threads, and throw them into fresh water; if any are larger cut them to the general size of the whole; put them upon a strong fire, in a pot or stewpan, with a quantity of water, and a handful of salt; let them be well done and very green; refresh,* drain, and put them into a stewpan with a bit of butter; cut onions in little dice, do them white in butter, dust in a little flower, let them cook a little without browning; add a spoonful of soup; mix it well with hashed parsley and scallions; salt and pepper; when done enough put in the haricots; give them a boil; thicken the sauce with two or three yolks of eggs; finish with the juice of a lemon and a pat of butter.

French Beans another Way.—*Haricots verts à la Bretonne.*

Cut in small dice one or two onions; put them in a stewpan with a little butter; set them upon a furnace; let them cook, and when they begin to brown put in a little *espagnole*; flour them; give them and the flour a fine brown colour: if *espagnole* is not used, put in a spoonful of soup, season it with salt and pepper; reduce this sauce; put in the haricots which have been already cooked; let them simmer till all is done enough; dish, and serve.

* Is to throw them into cold water.

Kidney Beans another Way.—Haricots verts à la Lyonnaise.

Cut one or two onions in half rings, and put them into a fryingpan with oil; when they begin to brown, put in the haricots which have been cooked; let them fry with the onions; put in hashed parsley, scallions, salt and pepper; give a turn or two more, and dish: boil a little vinegar in the pan, and pour over them.

Kidney Beans in Salad.—Haricots verts en Salade.

Take haricots already cooked, put them in a salad-dish; garnish them with strips of anchovy, onions, roasted in the ashes, beet root, or any thing properly hashed; season with salt, pepper, oil, and vinegar, and serve.

Cauliflower with Butter Sauce.—Chouxfleurs, Sauce au Beurre.

Take two heads of cauliflowers; arrange them; leave not the smallest leaf; throw them into fresh water; wash them well; take care there are no small worms; put them into a pot with a little salt, worked butter, and juice of lemon; put a round of buttered paper, and set them to simmer upon the corner of the furnace, stove or grate; take care not to do them too much; drain, and dish them; pour over them a sauce *au beurre*, and serve them, with a sauce-boat of the same sauce.

Cauliflower in Gravy.—Choufleur au Jus.

Having cauliflowers ready prepared, put into a saucepan a half *sauce blanche*, and a half *espagnole*, with a bit of portable soup or reduction, and some nutmeg; shake and finish the sauce; dish and sauce it as above: to heighten the taste, when they are three-fourths cooked, they might be put into the sauce to simmer: dress and serve in the same manner.

Cauliflowers with Parmesan.—Chouxfleurs au Parmesan.

Having your cauliflowers ready, put into a stewpan a *sauce au beurre*, and a handful or two of rasped *Parmesan*; mix it well with the sauce; put some into the

dish; arrange the cauliflowers, and before the last bits are put on, pour some of the sauce in amongst them; continue to arrange the remainder, and pour over the rest of the sauce: powder with *Parmesan*; put it in the oven, and let it take a fine colour: when done, drain and wipe the edge of the dish, and serve.

Cauliflowers fried in Batter. — Chouxfleurs Frites.

Put the cauliflower into a deep dish, with vinegar, salt, and pepper; leave them in it half an hour; drain and dip them in a light paste; fry them of a fine colour, and serve.

Artichokes in White Sauce. — Artichauts à la Sauce Blanche.

Take three or four artichokes; pare the bottoms, and take off the points of the leaves; put a pot with a great deal of water on the fire, and a handful of salt; when it boils put in the artichokes; let them be enough done, and very green; throw them into fresh water; take away the small leaves with care, and the choke; replace the leaves; put them again into hot water; drain and serve them with a *sauce au beurre*, or butter sauce.

Artichokes with Forced Meat. — Artichauts à la Barigoule.

Prepare artichokes as above, and make the following forced meat: put into a stewpan a quarter of a pound of rasped lard, and as much butter, mushrooms, parsley, scallions, shalots hashed, salt, pepper, and fine spiceries; mix all well with a spoon; fill the artichokes with this *farce*, and tie them up; cover the bottom of a stewpan with slices of bacon; put them in, and a little soup, with a bay leaf and some thyme; make them boil upon a good fire, cover them, and set them on a range or hot cinders, with fire over them; let the fire be strong; surround them with it: when half done put a little white wine into each: when they are enough done, and their leaves of a fine colour, dish and untie them; put into each a spoonful of *espagnole* reduced, with lemon juice, and serve.

Artichokes another Way.— *Autre Manière d'Artichauts à la Barigoule.*

Take three artichokes, prepare them and blanch them enough to be able to take out the choke, which may be done with a spoon; put some oil into a frying pan; heat it; put them in upon the leaves, not the bottom; let them take a fine colour; drain them and put them into a stewpan; season them as the foregoing, and finish them in the same way

Artichokes another Way.— *Artichauts à l'Italienne.*

Take three raw artichokes; cut them in four or six equal parts; take out the choke with a knife, dress and cut the points, wash them; spread a little butter in a stewpan, arrange them in it; put in the juice of a lemon, a glass of white wine, and a little soup; make them boil, and let them simmer; drain, dress, and sauce them with an *Italienne blanche*, and serve.

Artichokes Fried.— *Artichauts Frits.*

Take three young artichokes, dress them as the foregoing, only leave fewer leaves, and cut them in little bits, wash them in water and vinegar; put them in a deep dish with salt, pepper, two or three eggs, a small quantity of vinegar, a handful of flour, and a spoonful of fine oil; mix them that they may be well incorporated with the paste; heat a fryingpan, take it off the fire, put in the artichokes, the one after the other; take care they do not mix; turn them, and put them upon the fire; let them cook, shaking them often; when done and of a fine colour, drain; have parsley ready, put it in a colander, into the frying pan, turn it with the point of a skewer; as soon as it dries take it out, drain it upon a cloth; dress the artichokes with parsley under and over, and serve.

Artichokes braised.— *Artichauts braisés.*

Take three or four artichokes; dress, wash, and blanch them; take out the chokes; cover a stewpan with slices of bacon, veal, ham, and sweet herbs, put in the artichokes, with a little stock; put a round

of paper over them, let them boil, and leave them to finish over a slow fire: when enough, drain, dish; sauce with an *espagnole* reduced, a bit of butter, the juice of a lemon, and serve.

Artichoke Bottoms with Ravigote Sauce.—*Culs d'Artichauts à la Ravigote.*

Prepare the bottoms as in article *Garnitures*, that they may be very white; put a cold *ravigote* into a dish; dress the bottoms, and serve. Bottoms of artichokes may be used in all sauces, such as the *Italienne*, *espagnole*, *sauce au beurre*, &c. &c.

Artichokes in White Italienne.—*Artichauts à la Bretonne.*

Take four artichokes, cut them in six, and prepare them as the others; boil some water, and throw them in for two minutes; refresh them in cold water, drain upon a cloth, put them into a saucepan with clarified butter; make it boil and let it simmer; when enough, drain, dress, and *glaze* them; sauce with a light *Italienne blanche*.

Asparagus in Butter.—*Asperges au Beurre.*

Take some nice asparagus; clean them and cut off the points; scrape them and throw them into water; make them into little parcels; cut them equal, and throw them into boiling water and salt, a quarter of an hour is sufficient; drain and dress, when ready to serve, send them to table with butter sauce in a boat.

Asparagus in Gravy.—*Asperges au Jus.*

Prepare and cook your asparagus, as in the foregoing article; dress them the same within, across one another, or in bunches, and serve them in a dish full of sauce half *espagnole* and half *au beurre*, properly prepared.

Asparagus as small Peas.—*Asperges aux petits Pois.*

Take a bundle of asparagus, *dite aux petits pois*; cut off the points, which may be employed for soups or garnishings; cut them then together the size of little peas, take care to cut none but such as are tender;

throw them into water; when all cut, set them on the fire to blanch in a great deal of water, with a small-handful of salt; drain them; put a bit of butter into a stewpan, put them in with a bunch of parsley and small onions; flour, a little water, salt, pepper, and half a spoonful of sugar; let them simmer and reduce; when done, draw them to the side of the furnace; thicken with yolks of eggs; put them an instant on the fire, and toss them; taste if they are properly seasoned, and serve. The sauce ought to be thick, and they may be dressed *en rocher* or high upon the dish.

Asparagus as small Peas.—Asperges aux petits Pois au roux.

Prepare asparagus as above, put them in a stewpan with a bit of butter, the size of an egg, with some parsley and scallions; toss them; when they are completely tossed and heated, add three or four spoonsful of *espagnoles*; let it reduce and take off the fat; press out the sweet herbs; finish with a small pat of butter, dress, and serve.

Small Beans.—Fèves de Marais.

Take a sufficient quantity of small beans newly shelled, and put them upon the fire with a great deal of salt and water; drain them; put them into a stewpan with a little butter; toss, flour, and add a little water; or, instead of it, put in three or four spoonsful of *sauce tournée*. Should they not be used immediately, put them into fresh water, season with salt, pepper, a little savory hashed, and half a spoonful of rasped sugar; let them simmer and reduce, thicken with three yolks of eggs, and a little cream or milk; dress them as a rock and serve.

Small Beans in Gravy.—Fèves de Marais au Jus.

Blanch and cook the beans as in the foregoing article; put a bit of butter in a stewpan, with parsley and scallions; toss them well in the butter; add three spoonsful of *espagnole*; let them simmer; take off the fat; reduce them; dish, and serve.

White Kidney Beans. — *Haricots blancs à la Maître-d'Hôtel.*

Take as many ripe white kidney beans as is necessary, newly shelled; pick, clean, and put them in a stewpan with fresh water, and a bit of butter the size of half an egg; let them boil; skim, and put them upon the side of the furnace to simmer; when half done, add a little fresh water; let them cook, and when enough, put into a stewpan three quarters of a pound of butter, with hashed parsley, scallions, salt, and pepper; drain; put them into the sauce; toss them; if they do not thicken, put in a little water; finish with some verjuice or juice of lemon, and serve. If in season, put the verjuice in whole, which must be blanched.

White French Beans in Gravy. — *Haricots au Jus.*
See article *Ragoûts*.

French Beans, or Haricots à la Bretonne.
See article *Ragoûts*.

Stuffed Cucumbers. — *Concombres Farcis.*

Take three or four cucumbers; pare or trim them with care; take off the end at the stalk, take out the seeds and heart with a large larding pin, put them into water, with a gill of vinegar; rince them well, and blanch them two or three minutes in quick boiling water; refresh and drain them; stuff them with *farce cuite* of fowl; take a stewpan, from which they can be taken without breaking; cover it with slices of bacon; put in the cucumbers; season them with salt, parsley, scallions, a glass of white wine, half a bay leaf, and two cloves; add a spoonful of top-pot; cover them with a round of paper; let them boil, and set them to simmer upon hot cinders; when done, drain, dish, glaze, sauce with an *espagnole* reduced, and serve.

Cucumbers in Gravy. — *Concombres au Jus.*
See the article *Concombres au Brun*.

Drest Cucumbers. — Concombres à la Poulette.

Prepare these cucumbers as cucumbers *au blanc*.
Article Ragoûts. When well *blanched* put them in a stewpan with a bit of butter ; flour ; toss, and put in a little water, salt, and pepper ; reduce, and let them simmer : at the moment they are to be served, put in a little minced parsley and rasped nutmeg ; thicken them with the yolks of eggs and cream : cook these ingredients without allowing them to boil ; dish, and serve.

Cucumbers another Way. — Concombres à la Béchamelle.

Having the cucumbers prepared put them into a stewpan with a *béchamelle grasse or maigre* ; simmer and reduce ; when ready to serve put in a bit of fresh butter and a little nutmeg ; toss, and serve.

Spanish Cardoons. — Cardons d'Espagne, à la Moëlle et à l'Espannole.

Take two or three heads, cut them near the bottoms ; only use the solid part ; cut those that are full and entire equally about five or six inches long ; pare the edges and *blanch* them till they are in a state to be peeled ; refresh, peel, and throw them again into fresh water ; put them in a *blanc* with two lemons in slices, from which the peel and seeds have been taken : see *Blanc* in the article *Sauce* : make them boil ; cover them with a round of buttered paper ; put them to simmer upon a *paillasse* three or four hours ; when done, drain and put them into a stewpan with a little stock ; make them simmer, and nearly fall into jelly ; dress and sauce them with a good reduced *espagnole*, to which has been added a pat of butter and a small bit of portable soup ; garnish with small sippets fried in butter, covered with marrow, and serve.

With respect to the tops of the *cardoons*, take off the skin, and pare them as a great carrot ; *blanch* and cook them with the *cardoons*, and use them with them ; or to garnish *entrées*, as well as in eggs *brouillées*.

Cardoons with Parmesan. — *Cardons au Parmesan.*

When *cardoons* are left from a former day strew cheese in a dish and dress them on it, sifting grated cheese over; baste the whole with melted butter; put them into the oven till they take a good colour; drain; wipe the dish, and serve.

Cardoons in Butter. — *Cardons Sauce au Beurre.*

When *cardoons* have been dressed in a *blanc*, such as has been directed before, put them to simmer in stock; let them reduce and fall into jelly; when ready to serve, dress with a sauce *au beurre*.

Cardoons another Way. — *Cardes Poirées.*

Cut them any length; clean and take out the threads; *blanch* them; dress and put them into a pot of water with a bit of worked butter and salt; boil them well; drain; put them in a butter sauce; let them simmer; adding some nutmeg, a little vinegar, and serve.

Cardoons another Way. — *Cardons à la Béchamelle.*

Prepare two *cardoons* as is directed above; when they are reduced and fallen into jelly, dish and sauce them with a good *béchamelle*, *grasse*, or *maigre*, that is not too thick, and serve.

Turnips with Sugar. — *Navets au Sucre.*

Choose twelve or fifteen turnips of an equal size, proper to form into pears; *blanch*, drain, and butter the bottom of a stewpan that will hold them separated; arrange them; add a little good soup, a little sugar, salt, and a bit of cinnamon; let them boil; cover them with buttered paper; put them upon the *paillasse* of the furnace, with fire under and over; when enough, uncover them and let them come to a jelly; dress them upon a dish with a fork, and put in little twigs for stalks; a little good soup into a stewpan to detach the jelly; take out the cinnamon; sauce them as if it were a *compote*. Turnips may be cut into any form, such as apples, peaches, plumbs, squares, and rounds, &c. &c.

Turnips another Way.—Navets à l'Espagnol.

Take long turnips of five or six inches; cut off ends, cut them in two; turn each half to give it appearance of a *cardoon*; *blanch*, and put them stewpan as above; proceeding in the same manner only withholding the cinnamon; when enough done put them into a stewpan with a little *espagnole* detach the jelly; add a little butter, sauce, and serve.

Turnips in White Sauce.—Navets à la Sauce Blanche.

Turn them into any form; put them into a pot of water, salt, and a little butter; let them cook, drain, make a good white sauce a little thickened; put them in, let them simmer a little; put in some nutmeg a little pepper; dress and serve: mustard may be added.

Stock-Cabbage.—Choux-Raves et Choux-Navet.

It is a particular kind of cabbage, of which the stems only are eaten, which grow to a prodigious size; being stript of the leaves and skin, they may be cut into *cardoons*, or any other shape; *blanch* them in a good deal of salt and water; when cooked, put them into a stewpan, with a good bit of butter, salt, pepper; shake them well, and put in as much *velouté* as will thicken the sauce: recipes only lay down the proper articles for a dish; but it belongs to the good sense, as well as the good taste of the cook to substitute one thing for another, to arrange in a manner as not to change the nature of the dish.

Brussels Cabbage.—Chou de Bruxelles.

These small cabbages, which are no larger than walnuts, are prepared exactly as the foregoing, arranged upon the dish as asparagus; a sauce *blanche* is served with them, and a cruet of oil; small off-sets are served in the same way.

Red Cabbages.—Choux à la Flamande.

Take one or two of these cabbages, cut each in four, take out all the large stalks and threads; mince small; (see article *Chou-crouste*;) *blanch*, *refait*

put it into a stewpan with sufficient butter, a bay leaf, an onion, two cloves stuck in it, salt and pepper; make them boil; turn them that they mix with the butter; put them upon the *paillasse* with a slow fire over and under; let them simmer three or four hours; turn them from time to time, and take care that they do not burn: when they are done, take out the bay leaf and onion; finish them with a little bit of butter, and serve.

Carrots. — Carottes à la Flamande.

Turn these carrots as in the article *Garniture*; blanch, drain, cook them in water, with a little butter and salt; when enough, drain and set them again upon the fire, with a good piece of butter, parsley, hashed scallions, salt, and pepper; toss them as you do haricots, *à la maître-d'hôtel*: do not let them boil; dress and serve.

Carrots another Way. — Carottes à l'Orléans.

Take six or eight fine carrots; scrape, wash, and cut them the length of two or three inches; take out the heart; cut the top in sprigs of equal thickness; blanch, refresh, drain, and put them in a stewpan with a piece of butter, a little sugar, salt, and pepper, with as much stock as will make them swim; let it come to a jelly, and finish it with a spoonful of *velouté*, a little butter, and some parsley, *blanched* and minced.

Small Roots. — Petites Racines.

See every thing concerning them at their articles, *Garnitures* or *Ragoûts*.

Mushrooms in Crust. — Croûtes aux Champignons.

Turn and prepare the mushrooms as is indicated at article *Garnitures*; put them in a stewpan, with a bit of butter, and a bunch of parsley and scallions, and put them on a furnace; toss, flour, and add a little good soup; make them boil, and let them simmer; season with salt, pepper, and nutmeg; take the top crusts of rasped rolls; butter them inside and out; put them on a gridiron, over red cinders, and let them dry

and brown: when ready to serve, take out the herbs, thicken with yolks of eggs, mixed with a little cream; put a little of the sauce into the crusts; put them on a dish; put in the *ragoût*, and serve: the crusts may be any size.

Mushrooms another Way. — Champignons à la Bordelaise.

Take large mushrooms, let them be thick and firm; take off the skin lightly, and cut them in lozenges slightly on the under side; put them in an earthen dish; baste them with fine oil; strew salt and pepper over them, and let them *marinade** an hour or two; grill them on both sides; when they are flexible, they are enough; dress them on a dish, and send them to table with the following sauces: Put into a stewpan sufficient quantity of oil to sauce them, with parsley and scallions hashed very fine, and a clove of garlic; heat the whole; pour it over with the juice of one or two lemons, or a little verjuice, which is better; and serve.

Mushrooms another Way. — Champignons à la Bordelaise sur la Tourtière.

Prepare them as above, only add a little garlic with the oil, salt, and pepper they are *marinated* in; mince the stalks and parings; press them in a cloth to take out the water; put them in a stewpan with salt, pepper, parsley, scallions, and garlic, hashed; pass these fine herbs for a moment over the fire, lay the mushrooms upon a tart-pan, putting into each a little fine herbs; put them into the oven; when enough, dress; sauce with their own sauce; squeeze over them the juice of one or two lemons, or a little verjuice, and serve.

Mushrooms another Way. — Champignons à la Tourtière.

Prepare them as for the *Bordelaise*; put them in a tartpan; season them with salt and pepper; do the

* *Marinade* is to pickle.

sweet herbs in butter, not in oil; put them with the mushrooms into the oven; dress them upon the dish, and pour over them the seasoning in which they were cooked; the juice of a lemon may be added, and serve.

Crouûtes aux Morilles.

Clean and cut in two the *morilles*, wash them in several waters and blanch them; drain and put them into a stewpan, with a bit of butter, and a bunch of parsley; pass them over the fire, toss, flour, and add a little good soup to them; boil, simmer, and reduce: when enough, take out the herbs; thicken the sauce with yolks of eggs and a little cream; add a little sugar, and serve them in a crust, as is directed at *Mushrooms*.

Mousserons.

Mousserons being of the same species as *morilles* and mushrooms, they are cooked in the same manner.

Truffes au Vin de Champagne, à la Serviette.

Take ten or twelve fine truffles, put them in water a little warm; brush them clean, and throw them into fresh water; brush them again so that they may be perfectly clean, and still wash them in another water; drain, cover the bottom of a stewpan with slices of bacon, and put in your truffles; season with salt, bay-leaf, parsley, scallions, garlic, thyme, rasped lard, and a little good stock; if you have none, put in some soup, one or two slices of ham, and half a bottle of *Champagne*; make them boil; cover them with paper, and put them upon a *paillasse*, with fire under and over: leave them to cook an hour; that done, (which you will know by pressing them,) drain them in a cloth, and serve in a folded napkin.

Truffes en Croustade.

Line a tartpan with *pâte brisée*, cover it with slices of bacon; put the truffles upon it, after having been very well cleaned; season with salt, pepper, a bay-leaf, butter, and rasped lard; cover it with slices of

bacon; make a second layer of paste; cover it in a manner as to leave an open space under; make another cover of puffed paste, and lay it upon the second after it has been wet, *glaze*, and put it in the oven; it will take an hour or an hour and quarter: let it acquire a fine colour, and serve it without opening.

Truffes à la Cendre.

Prepare the truffles, in the manner directed at *de Champagne*; take as many slices of bacon as truffles; wrap each truffle in one; cover it with wax paper, after having seasoned them with salt, and pepper; wrap up each in four papers in such a manner as shall prevent them from losing their seasoning: an hour before serving, dip each lightly in fresh water, and put them under red cinders, as chestnuts are done; when they are done, take off the outer papers, and cut the ends of those that remain that may have been touched by the cinders or ash, and serve. Attention ought to be paid to the fire, the French cook with wood.

For *Truffes à l'Espagnole*, à la *Piémontaise*, *Périgieux*, see article *Ragoûts*.

Potatoes. — Pommes de Terre à la Maître-d'Hôtel.

Wash, and very carefully put them into a pot of boiling water; when they are enough put them into a drainer; peel and cut them in small round like farthings; put into a stewpan butter, half a pound, parsley, scallions, pepper, and salt; add the potatoes, and put it upon the fire; toss them, to mix the butter, and if not properly thickened, put in a little soup or water: when ready to serve, put the juice of a lemon, or a little verjuice over, and send them to the table.

Potatoes. — Pommes de Terre au Jus, ou à la Bretonne.

Prepare them as the *Haricots à la Bretonne*.

Potatoes. — Pommes de Terre à la Lyonnaise.

Wash and turn them: cut them all into small rounds, as indicated above, and of the thickness

halfpenny; flour them; heat some oil in a fryingpan; put them in; take care they do not stick; fry them of a fine colour, that they may be crisp; drain, shake a little salt over, and serve.

Potates aux Beurre.

Take that kind of potatoes if they are to be found; wash, and cook them in steam; take off their skins, and cut them in form and size of farthings, only a little thicker; put them into a stewpan with a bit of butter and salt; toss, and serve.

Potates en Beignets.

Take these potatoes, wash and scrape them; cut them in pieces in the manner of *salsify*; *marinade* them half an hour in brandy, with a bit of lemon peel; when ready to serve, drain, and dip them into a light paste; fry them of a fine colour; drain, dress, dust sugar over them, and serve.

Frangipane de Potates.

Cook them in steam; take off the skin; beat them well in a mortar; put them into a basin; add some eggs, a little butter, salt, rasped citron, some bitter macaroons, sugar or not, and use it as a *frangipane* for all sorts of *entremets* of pastry.

Vegetable Marrow. — Aubergines.

The *Aubergine* is from the south and east, and has made little progress in this country; but they are an excellent herb, and must, as soon as known, be held in great estimation: they are of different sizes and colours; and are in appearance between the small gourd and cucumber.

Aubergines sur la Grille.

Cut them in halves lengthways; do not take off the skin, but take off the stalk; put them in a dish; powder them with salt and pepper; baste them with a little oil; leave them to steep or *marinade* half an hour; put them on the grill; take care to baste them with their seasoning: when enough, serve.

Aubergines à la Tourtière.

Cut them in two; take out the hearts as they do

cucumbers; hash these hearts very fine; add parsley and shalots hashed; put all into a saucepan with a bit of butter: let it cook; put the *Aubergines* upon a tartan; fill them with the *ragoût*; put them into the oven, and when done, serve.

Potatoes. — Topinambours,

Are of the same species with the potatoe, and are cooked in steam; peeled, cut in slices, and put into butter, sauce a little high-seasoned, with mustard, if agreeable, and serve.

Hops. — Houblon,

Are used in the spring instead of asparagus, and are cooked in the same manner, and eaten either with a white sauce, or oil.

Pumpkin. — Giromon.

Take a *giromon*, cut it in several pieces, pare it, and take out the seed; cut it equally in small squares about the size of an inch; blanch and cook it in salt and water; drain; put into a stewpan a bit of butter, parsley, and scallions hashed, salt and pepper; toss and serve.

Another Way. — Une autre Manière.

Work a piece of butter as for a white sauce; wet it with a little milk, or cream; season it with salt, pepper, parsley, and scallions, hashed; cook the sauce, turning it like a *béchamelle*: when enough, put in the *giromon*, which has been cooked and drained; let it simmer; add a little nutmeg, and serve.

Turk's Cap. — Bonnet de Turk et Artichaut de Barbarie.

It is cooked in the same manner with the other pumpkins, being of the same species.

STORE-ROOM. — *Office.*

To clarify Sugars. — Clarification du Sucre.

Put the whites of two eggs into four pints of water: fresh the water by whipping it with a whisk; put into a proper pan a loaf of sugar of twelve or fourteen pounds, broken in pieces; wet it, and make it fall by

adding two-thirds of the blanched water *; set it upon the fire; take care when it rises; throw in a little cold water, and take it off, to let it fall and throw up the scum; in five or six minutes put it again on the fire, and continue to skim it as it rises, throwing in a little water sufficient to keep it from flying over: when it is very pure, it will rise no more; take it off, and pass it through a wet bag, or napkin. The first degree is the *petit lissé* †; for which it must again be put upon the fire; let it boil, till dipping the finger into it, and pressing it against the thumb, which on opening forms a thread and breaks, and runs back into a drop upon the finger.

Grand Lissé. †

It is known in the same way, with this difference, that with a boil more, it extends further in the thread between the fingers, and does not break so easily.

For the *petit perlé* § or the *grand perlé*, continue boiling, and make the same trial with the fingers; if it threads upon the fingers without breaking, that is the little *perlé*; and when the fingers are opened at full length without the thread breaking, or that it forms round *perles*, that is the *grand perlé*. ||

Between the *grand perlé* and the *soufflé* is the *grande queue de cochon* ¶, which is known by lifting the skimmer; if the sugar falls in little bottles, which form a kind of pig's tail, more boiling brings it to the *soufflé*: ** continue to give it a few more boils, and you will know by drawing the skimmer from the pan, which must be held over the sugar; blowing first the one side and then the other, through the holes there will fly off little flakes of sugar.

To bring it à la *petite plume* ††, continue to boil a little longer, make the same trial as above, when it

* The blanched or white water that the egg has been mixed in.

† *Petit lissé*, short thread.

‡ *Grand lissé*, long thread.

§ *Petit perlé*, small pearl.

|| *Grand perlé*, large pearl.

¶ *Queue de cochon*, pig's tail.

** *Soufflé*, flakes.

†† Small feather.

ought to fly off in larger flakes; continue to boil it a little longer, it will become *la grande plume**, which you will know by reversing the skimmer upon the sugar; if there rise in the air large balls and long flakes, which hold together, it is between *la grande plume* and *le petit boulet*.

Petit et gros Boulet. †

You will know the interval between them when they form, in dipping the second finger first into fresh water, and then quickly into the sugar, and put it again into the fresh water to prevent being burnt by the sugar; then roll the sugar between the finger and thumb, to make a little ball; when the sugar gathers easily, and can be rolled, it has gained the point; the only difference between the *petit* and *gros boulet* is, that the *petit* is soft, and the *gros* is hard, when cold.

Sucre au Cassé.

Continue to reduce the sugar, and make the same trial for it as for the *boulet*, except that after it has been put in cold water, it breaks between the fingers, and in breaking it with the teeth, it bruises without sticking.

The difference between *le sucre cassé* and the *caramel* is not known. These are the principal degrees of boiling sugar; as it continues to boil, it acquires another degree, which must be attended to in the use that is to be made of it.

To clarify Honey.—Clarification du Miel.

To clarify twenty-five pounds of honey, put three quarts of water into a sweetmeat-pan that will hold fifty pounds; put in the honey, and set it on the fire; when it is melted, add five pounds of Spanish whiting, beaten very fine; add the zest of three lemons; stir all well together with a skimmer, that the whiting may not stick to the bottom; when they are well mixed, put two pounds of charcoal and a half to clarify, and continue to stir; beat six eggs well, and add six quarts of water to them; when the honey is ready to boil, sprinkle it with this water, till it become like a sponge;

* The great feather.

† Small and large bullet.

afterwards put it through a bag ; return and pass it till clear and limpid.

Great care ought to be taken, a day or two before clarifying more, to clean the bag very well, by the means of two or three eggs and some water heated to the tenth degree; use may be made of that sweet water to clarify more honey: there will only be required in addition six eggs in a little water to clarify the above quantity.

Compotes of Fruit. — *Compotes et Fruits Confits.*

Green Apricots. — *Abricots verts.*

Take half a pound of the grit of wood-ashes; put it in four pints of water upon the fire; throw in the fruit, stirring them constantly, until the down comes easily off; take them out, and throw them into fresh water; half a pound of wood-ashes ought to les-sive three pints of apricots; after being well washed, prick them with a pin, and put them again two hours upon the fire, in five or six pints of water, until they are *blanched* and returned to their green: they are enough when a pin pierches them easily: take them from the fire, and throw them again into fresh water; take a pound and a half of sugar, which must be clarified in a pint of water; put in the fruit upon the fire; leave them an hour nearly, but do not let them boil: leave them in the sugar till next day; drain, and give the sugar a few boils; pour it over the fruit, and serve.

Preserved early Cherries. — *Compote de Cérises précoces.*

Take a pound of cherries, and cut off half the stalks; clarify half a pound of sugar; put in the cherries, cover them, and give them a boil; skim them well and serve.

Preserved Cherries without Stones. — *Compote de Cérises sans Noyaux.*

Take two pound of cherries to make one or two *compotes*; take out the stones and stalks; clarify a pound of sugar in a pint of water, with the quarter of the white of an egg; skim it, and run it through a cloth or gauze search; put the cherries in the sugar; cover and give them a boil; skim and serve.

Red Currant Jelly. — Gelée de Groseilles.

Take four pounds of sugar; break it, and put it into a sweetmeat-pan; take six pounds of red currants, of which two ought to be white, to make the jelly more beautiful; after they have been rubbed together, put them into a pan, with half a pint of water, upon the fire; stir them from time to time, that they may not stick; add a few rasps: when all is well boiled, throw it into a search; take the juice and put it to the sugar; put all upon the fire; let it take a dozen of boils, which will be enough; but to assure it, put out a spoonful upon a plate; if it jellies, pot it; if it does not, it requires a boil or two more.

Take raspberries and prick them; take out their hearts; put a little gooseberry jelly upon the bottom of a *compôte* dish and dress them upon it; put some of the same jelly carefully over them, and serve.

Raspberry Jam. — Confitures de Framboises.

Take five pounds of raspberries, pick and take out the hearts; clarify four pounds of sugar in a sweetmeat-pan; let it come to the first *soufflé* (which you will know by blowing through the holes of the skimmer, if it flies off in feathers); put in the fruit; cover it and give it a boil; skim, and pot it.

Apricots in Sugar. — Compote d' Abricots.

Take apricots nearly ripe; take out the stones without breaking them; put them on the fire to *blanch*, but do not let them boil, let the water only move; then put them in clarified sugar on a very slow fire, so that the sugar may incorporate: for twenty-five apricots a pound of sugar is necessary. If they are to be preserved for future use, drain them next day, and give the syrup a dozen of boils, adding every day a little sugar, as it is necessary that the fruit should be always covered; continue for five days to boil the syrup, and pour it when cold over the fruit; on the last day you put the fruit into the boiling sugar; give it a very little boil; skim it well, and pot it.

White Apricots. — Abricots à Oreilles.

Take white apricots from an *espalier* which are not quite ripe; cut them in two; take out the stones; peel them very thin; throw them into boiling water, but take care they do not boil; take them out of the water and drain; give them a good boil in clarified sugar; leave them in a dish till next day; drain them again and boil the syrup; when cold pour it over the fruit, and the third day it may be finished as the apricots for provision. Pot and cover them for future use.

Apricot Marmalade. — Marmalade d'Abricots.

Take some fine apricots from standards; take out the stones and the spots of the skin; cut them in pieces: for six pounds of apricots take four pounds and half of sugar; if it is loaf you must break it in a mortar, and you may put it on the fire with the apricots; take a wooden spatula; do not quit the *marmalade* till it is finished, or it will burn; and to know when it is done, dip the finger into it, and if it forms a thread in being pressed against the thumb, it has arrived at the proper point; take it off and pot it. To make it half sugar, it is necessary to observe, as it requires more boiling, that there is less confection.

Apricot Paste. — Pâte d'Abricots.

Take what quantity of ripe apricots you intend to make, and take out the stones; put them upon the fire to break; rub them through a search; dry and weigh the paste; take as much clarified sugar (to the height of *petit boulet*) as fruit; mix all well together; put it again upon the fire; it must be much more done than the *marmalade*; put it into moulds; dry them in the stove or oven, and paper them for use.

Apricots in Brandy. — Abricots à l'Eau-de-vie.

Choose the quantity wanted of the finest fruit without blemish from *espaliers*; prick each of them several times with the point of a knife; throw them into water; *blanch* them, stirring them from time to time; when the fruit begins to soften, take them off quickly and

put them into fresh water; drain and make the syrup.

For an hundred apricots clarify four pounds of sugar in two pints of water; put in the apricots; give them a boil, and leave them in the syrup till next day; then drain them, and reduce the syrup to one-half, and let it fall for a moment, so that the fruit may be put in to get a little movement, as it must not boil; when cold fill the bottles; reduce the syrup, and distribute it in sufficient quantity into them, and fill them up with brandy; shake them well to mix, or mix it before it is added to the fruit.

Pears in Sugar.—*Compote de Poires d'Été.*

Take some fine pears; put a small clove into the eye of each; throw them into water to *blanch* them; when they are soft under the finger take them out and pare them, and throw them again into fresh water with the juice of a lemon to retain their white colour.

For an ordinary *compote* take half a pound of sugar, in which give them a good boil, adding the juice of half a lemon, and sufficient water that they may swim. In this manner they may be finished for keeping, by boiling and adding sugar for five days, and boiling them on the last: pot, and preserve them.

Pears another Way.—*Compote de Poires de Martin*
sec.

The *compote* of *Martin sec* is generally made with the skin; loosen the skin about the stalk, and a little further, without hurting either; take out a little at the eye; *blanch* and drain them, and put them into a weak syrup that they may do more easily.

They may be done also without boiling, by cutting them into the form of an orange, putting them immediately into the sugar, without blanching them; leave them in it till they are enough done, or soaked, which makes an excellent *compote*.

Bon-chrétien Pears in Sugar.—*Compote de Bon-chrétien Blanch.*

Take four fine pears, cut them in two and take out

the hearts; *blanch* them; add half the juice of a lemon to preserve their colour; pare, and throw them into fresh water; drain, and put them into a light syrup; give them a dozen of boils; dress, and serve.

Grilled Pears.—*Bon-chrétiens grillés.*

Have a strong fire of charcoal, and grill them equally; when they are enough throw them into fresh water; the skin ought to fall off; wash them in three or four waters, until they are perfectly free from every speck; take out the eye, and put them in a light syrup with a little cinnamon; let them boil until they are perfectly done; and their syrup has acquired a consistence. *Compotes* may be made of every kind of pear, in summer or winter, by following the above directions.

Apples in Sugar.—*Compote de Pommes blanches.*

Take some fine rennets that are not blemished; pare them, (do them whole, or in halves;) put them as they are dressed into fresh water; drain; and to four large rennets give six ounces of clarified sugar, and half the juice of a lemon; turn them with a fork that they may be equally done; put them into a *compote* dish; reduce the syrup into jelly, and pour over it; or if more jelly is wanted, apples cut in pieces may be done with it; pass the syrup through a gauze search; reduce it to jelly, and pour it gently over the fruit.

Apples another Way.—*Compote de Pommes à la Portugaise.*

This *compote* is made generally of the white, or large rennet; the fruit is not pared, but is cored by an apple corer; prick it with a knife and boil in a light syrup; when half done take it out of the syrup, place it upon a leaf or earthen dish, and put it under a small oven to take a fine colour; baste it from time to time with the syrup that it was boiled in.

Apple Jelly. — Jellée de Pommes.

Take any quantity of fine rennets; pare and cut them in pieces; wash and rub them with the hands in hot water, to make them thoroughly clean; drain and put them in a pan with as much water as they will swim in, but no more; give them a boil so that they may be enough without being broken; put them into a search to drain; have sugar ready at the first *lissé*, and for every two spoonsful of sugar put three of juice, if it is strong, and four if it is weak; the sugar may be done to the first *soufflé*; put in the juice, and do it over a strong fire, until it falls in bits; add the juice of a lemon, and put it in pots or shapes.

Plumbs in Sugar. — Prunes de Reine Claude.

Take a hundred fine plumbs, not ripe, but come to their full size; prick them with a nail, put them into fresh water, and *blanch* them; stir from time to time; when they begin to rise in the water take them off the fire, and put in the juice of two or three lemons, to assist them in regaining their colour; leave them in it at night; put them again on the fire, without allowing them to boil; clarify five pounds of sugar, take out the half and put in the plumbs; give them five or six boils; take them out, and put them into a basin till next day; drain them out, and boil up the sugar, adding a little of that in reserve; put them again into a basin, and go on boiling and adding the sugar till the fifth day, and finish them, observing the directions before given on this head.

Plumbs in Brandy. — Prunes à l'Eau-de-Vie.

Plumbs in brandy are done in the same manner; give them two or three boils in sugar, they are then drained, and the sugar boiled up and mixed with the brandy, and poured over them; or put the clarified sugar to the brandy; bottle the fruit, and add the syrup.

Blanching Plumbs. — Le Blanchissage de Prunes.

There are none but green plumbs that can bear double blanching, as the *Reine-Claude* and the *He verte*; all the yellow plumbs blanch immediately, and

are done in the same manner, beginning always with a light syrup, and go on till the fruit has taken a sufficient quantity of sugar to make it keep throughout the year.

Small Yellow Plumbs in Sugar. — *Prunes de Mirabelle.*

These are small yellow plumbs that resemble the *mirabelle*; the *mirabelle* is known by the stone being quite detached from the fruit; they must neither be too green or too ripe, their stalk must hold; when the water is ready, prick them with a pin and put them in; when they rise take them out and throw them into cold water; drain them immediately, and put them into a light syrup; give them a little boil, and finish as the foregoing. They may also be put into brandy.

Peaches in Sugar. — *Compotes de Pêches Mignonnes.*

Take the quantity of peaches necessary for a *compote*; put them into boiling water to take off the skin, and then into a light sugar; give them a boil; skim and put them in a *compote* dish and serve.

Peaches another Way. — *Pêches grosses Mignonnes.*

Divide the peaches, take out the stones; pare and put them in sugar, give them a boil, dress, and serve.

In making these *compotes*, it is necessary that the fruit be ripe, without being too much so.

Peach Marmalade. — *Marmalade de Pêches.*

Take ripe peaches, pare them, and cut them in pieces; for six pounds of fruit, put four pounds and a half of sugar, which must be clarified and brought to the *fort perlé*; put the fruit into the sugar, and while it is doing do not quit it: stir it always with a wooden spatula till it is enough, that is, when it has arrived at the same point as directed for the apricot marmalade.

Peaches in Brandy. — *Pêches à l'Eau-de-Vie.*

If the peaches to be put into brandy are not quite ripe they must be blanched; but otherwise only pricked; put them into clarified sugar, making them boil slowly; turn them from time to time; take them

out; when they have cooled, return them into the syrup upon a very slow fire, that they may only tremble, not boil; then let them cool in the pan; afterwards they may be well drained; boil up the sugar to mix with the brandy; put the peaches into bottles, and fill them up

Grilled Peaches in Sugar. — Compôte de Pêches grillées.

Take peaches that are not ripe, otherwise they would burst over the fire, and follow the same directions that are given for the pears, (*bons chrétiens*); after having washed them in several waters, put them in the sugar.

Quinces in Sugar. — Compote de Coins.

Take very ripe quinces; divide them in three or four pieces, pare them, and take out the heart; blanch them; put them into a light sugar; cover them, and give them a good boil: next day give them another, when they are ready for use. If they are to be preserved for the year, finish them like the others upon the fifth day. And if to be of a red colour, when they are blanching leave them in the same water, and add the sugar to it; do it upon a very slow fire that they may boil softly; keep them covered, and they will become very red: they are finished when their syrup comes to jelly: five hours are sufficient to do them in this way.

Quince Jelly. — Gelée de Coins.

Cut in pieces a sufficient quantity of quinces; draw off the juice by boiling them in water, in which they ought only to swim, no more. When fully done, drain and have ready clarified sugar, to which put one spoonful to two of the juice; bring the sugar to the *soufflé*; add the juice, and finish. When it drops from the skimmer it is enough; take it off, and pot it.

Syrup of Barberries. — Sirop d'Epine-vinette.

Bruise a pound of very ripe fine red barberries, put into a sweetmeat-pan a pint of water; when it boils, throw in the fruit and give it a dozen boils; take it off

the fire and put it into a basin till next day; clarify two pounds and half of sugar, for the *fort perlé*; put the barberries upon the fire, and give them a boil; press the juice through a search, and add it to the sugar; give it some boils; to know if it is enough, put a little upon a plate, and if it has sufficient consistence, skim it and put it in bottles; this syrup is not subject to ferment, and keeps long,

Confitures de Ver-jus.

Take verjuice, neither too green nor too ripe, that is to say, if, by opening, the seeds can be taken out with a pin, throw them as they are done into fresh water; afterwards put them into a pan and blanch them; take care not to give them too strong a boil, because they would melt immediately; they must be taken off the moment they come to the surface of the water; let them cool in that water; when they are cold, they are again to be put upon a very slow fire to recover their colour, after which, put them in fresh water; take the quantity of sugar necessary; clarify and let it be brought to the *petit lissé*; strain and put in the verjuice. Next day strain it again and boil up the sugar; then put in the verjuice; in this manner continue till the fifth day, when it ought to be brought to the *fort perlé*; give the verjuice a boil; skim, and put it in pots.

Ver-jus Skinned.—Ver-jus Perlé.

Take some verjuice, riper than those used for the last article, but very green; take off the skin and the seeds with a little pointed skewer; for two pounds of verjuice prepared in this manner, boil two pounds of sugar *au boulet*; put in the verjuice, and give them a dozen of boils; afterwards take them off the fire; skim, and put them in pots.

Paste of Ver-juice.—Pâte de Ver-jus.

Take verjuice almost ripe, and let it break upon the fire, stirring it with a spatula; add some pared apples cut in pieces; the whole being mashed, put it through a close hair search in such a manner that there

remains nothing but the skin and seeds ; put it upon the fire to dry until it has a consistence ; weigh it, and take as much sugar as fruit ; bring the sugar to the *soufflé*, and put in the fruit, stirring it constantly with a spatula, without quitting it ; when the *pâte* rises easily from the bottom, it is enough ; put it into moulds or cases of paper ; put it in the stove, strewing it with sifted sugar.

Oranges in Sugar.—Compote d'Oranges.

Take four or six fine oranges ; take off the skin, and with the point of a knife take off all the threads ; have half a pound of sugar hot in a basin ; cut them into slices, and put them in the sugar ; dress them in a *compote* dish, and serve with the syrup poured over.

Chesnuts in Sugar.—Compote de Marrons.

Take a hundred beautiful chesnuts ; take off the outer skin ; put them into a pan with water, a lemon cut in bits, and three handfuls of bran : give them enough of water to cover them ; let them *blanch* without much fire ; when they are enough, a needle will penetrate easily ; take them out of the water with a skimmer, peel and throw them into fresh water and lemon juice ; clarify a pound and half of sugar, and bring it to the *petit lissé* ; drain the chesnuts and put them in the sugar, with the juice of a lemon, and a quarter of a glass of orange flower-water ; put all upon the fire without allowing it to boil ; take it off, and next day drain and boil the syrup ; at the fourth boiling augment the sugar, and bring it to the *soufflé* ; put in the chesnuts ; an instant after the sugar whitens, which must be done with a fork or spoon against the pan, take out, and put them to drain upon a *grille à tirage* ; as soon as they are cold they are dry, and that is what is called chesnuts glazed. There is no other manner to make them.

Chesnuts another Way.—Compote de Marrons à l'Italienne.

Take fifty fine chesnuts, grill, skin, and flatten them : lay them upon a silver dish, or a tart-pan ; add four

ounces of very light clarified sugar; boil them a little; heat a poker; when they are taken off, strew sugar over, and *glaze* them; arrange them in a *compote* dish, and make the syrup with the juice of a Seville orange, and half the juice of a lemon in a little clarified sugar.

Marmalade of Quinces. — *Marmalade de Coins.*

Take them very ripe and *blanch* them whole: when they are soft, take them out; peel and cut them in little bits; beat them in a mortar, and pass them through a search; take the same quantity of clarified sugar brought to the *soufflé*, as there is of fruit, and finish as the others.

Cherry Marmalade. — *Marmalade de Cérises.*

Take some very ripe cherries; take off the stalks and stone them; break them, and give them a strong boil; then put them into a search, and force them through with a spatula or a wooden spoon, till nothing remains but the skin; put it again upon the fire to dry it; when it has reduced a half, weigh it, and put the same quantity of sugar; bring it to its point; try if it threads between the fingers; if it does, then it is finished. Gooseberry or currant marmalade is made in the same manner.

Grape Marmalade. — *Marmalade de Ver-jus.*

Take them nearly ripe; break them, and put them on the fire; give them several boils, and pass them through a search, till nothing is left but the seeds and skins; reduce them upon the fire; weigh, and give the same quantity of sugar; bring it to the *soufflé*, and finish as the *marmalade of cherries*.

Orange Marmalade. — *Marmalade d'Orange.*

Take fifteen or twenty fine oranges of a thick skin; take off the skin, as nothing else is used; *blanch*, refresh, drain, and beat them strongly in a mortar, and pass them through a hair search with a spatula; weigh, and give a pound and a half of sugar to every pound of fruit; clarify it to *fort perlé*; put in the fruit, and give it several boils, stirring it always with the spa-

tula. When it threads, it is at the point; pot it. All marmalades of yellow fruits are done in the same manner.

Orange Flower Marmalade.—*Marmalade de Fleurs d'Oranges.*

Take two pounds of orange flowers, fresh gathered; and very white; pick and throw them into fresh water; two pounds, when well picked, will not give more than one pound; drain, and put them into boiling water; give them one boil only; take them immediately off the fire; drain and throw them into fresh boiling water, with the juice of two or three lemons over a very brisk fire: when the flowers break easily with the fingers, take them out; put them into cold water, with the juice of a lemon; drain, and press them in a new cloth to take out the water; beat them very well in a marble mortar, wetting it with lemon juice; when it is enough beaten, put it in a small pan, and clarify two pounds and a half of the finest sugar; bring it to the *perlé*, and put it by degrees to the flowers, and mix it with a spatula: when the half of the sugar has been put in, put the other half upon the fire to bring it to the *petit soufflé*, and add it to the marmalade, stirring it always with a spatula; put it again upon the fire; heat it well without letting it boil, and pot it.

Orange Chips in Sugar.—*Compote de Tailladins d'Oranges.*

After grating the oranges, cut them in small chips; boil them in water till they are enough; put them in fresh water, drain and put them in a light sugar; give them several boils; next day give them another, and serve.

Confected Oranges.—*Oranges Confites au Sucre.*

Grate a dozen fine oranges, cut them in quarters and tie them together; boil them in a great quantity of water, for at least three or four hours, on a continued boil: when enough done, a pin will easily pierce the skin; put them into fresh water; cut them into smaller pieces, leaving always the orange attached to the

skin; clarify three pounds of sugar, of which keep back the half; drain, and put in the fruit; every day boil the syrup, adding some of that in reserve: some do only the skin, or the orange whole.

Conserve of Violets.—*Conserve Moëlleuse à la Violette.*

Take some violets and pick them, taking nothing but the leaves of the flower; a handful will make three quarters of a pound of conserve: beat them well in a marble mortar, to obtain the juice; clarify three quarters or a pound of sugar, which must be brought to the first *soufflé*; take it off the fire, and let it cool; add the juice with a few drops of lemon, that the colour may be as bright as possible; work it well together with a silver spoon till it begins to whiten and dry; put it immediately into cases of any size, but the conserve must be only the sixth part of an inch thick; when cold, mark it lightly with a knife the size it is to be of; handle it tenderly in the moulds.

Conserve of Lemons.—*Conserve de Citrons.*

Take the zest of a lemon and squeeze the juice over it; leave it some time to infuse; boil half a pound of sugar to the first *perlé*; run the lemon juice through a cloth or gauze search to take out the zest; put the juice to the sugar, and work it with a spoon till it is very white, and put it into moulds.

Conserve of Strawberries.—*Conserve de Fraises.*

Put a handful of fresh ripe strawberries through a gauze search, with the back of a spoon; to every spoonful of expressed juice put six ounces of sugar *au fort perlé*; take it off the fire and put in the juice; whiten your sugar as directed for the lemon; if the conserve is too white, you may put a little carmine into a drop of clarified sugar, and mix it very well; work it into the conserve, which will give it a fine colour; put it in moulds.

Conserve of Citron.—*Conserve de Céd'rat.*

Take a nice high-flavoured citron, rub it with a piece of sugar to obtain the zest and the perfume; scrape

the zest of the sugar with a knife, and squeeze the juice of a lemon over to melt it: one done in this manner will require a pound of sugar to the *fort perlé*; put in the juice, and work it as directed for the others: as citron is not always to be had fresh, the confected citron may be used, which can be had at all times; a half or a quarter is well beaten in a mortar, and put through a search, and mixed in proportion with sugar brought to the first *perlé*; the juice of lemon must not be forgotten.

Conserve of Roses.—Conserve de Roses.

Boil half a pound of sugar to the first *soufflé*, take the best double rose water and put in as much as will bring the sugar back to the *fort perlé*: to give it a fine colour add a few drops of cochineal; mix it perfectly, and put it in moulds.

Conserve of Chocolate.—Conserve de Chocolat.

Boil down two ounces of chocolate *de santé* or of *vanille*, in a quarter of a glass of water; have ready half a pound of sugar *au perlé*; mix it with the sugar, and work as the other: for all sorts of wet conserves, follow the directions given for cherries, currants, gooseberries, raspberries, oranges, lemons, &c. &c.

Conserve of Coffee.—Conserve de Café.

Make some very clear strong coffee, have ready a pound of sugar clarified, and brought *au boulet* or *au petit cassé*; take it off the fire, and put in a cup of coffee to bring it to its point; work it as in the foregoing article, and mould it.

Saffron.—Conserve soufflée au Safran.

This conserve is made exactly as that of the rose: the sugar is prepared in the same manner; to give it the taste and colour, a small pinch is sufficient; put it into a quarter of a glass of water, let it boil an instant and infuse; pass it through a cloth; put it into the sugar without taking it off the fire: work it, and mould it as the other.

Orange-flower Cakes.—Gâteaux de Fleur d'Oranges.

Take half a pound of fresh orange-flowers, and pick

them ; clarify three pounds of sugar, and boil it *au petit cassé* ; put in the flowers, and give them some boils ; prepare icing in the following manner : Take half of the white of an egg, and two ounces of sugar ; put through a gauze search, mixed well together with a silver spoon, until the icing is perfectly white ; a few drops of lemon juice may be added to finish it ; it ought to have a certain consistence, neither too thick nor too thin ; put the sugar again upon the fire, and let it come *au cassé* ; take it off, and add a large spoonful of icing ; stir it quickly into the sugar with a spatula, until it rises ; it must be poured quickly into the moulds.

Rose souffly Cakes.—— *Gâteau soufflé à la Rose.*

Take a handful or two of rose-leaves, according to the quantity you intend to make ; a handful of picked leaves is sufficient for a pound of sugar ; boil the sugar (*au boulet*, or *petit cassé*) ; put the rose-leaves into the sugar, and follow the same directions as for the orange flowers ; adding cochineal in the icing, that it may be of a fine colour.

Orange-flower Sugar Candy.—— *Sucre Candi en Terrine à la Fleur d'Orange, ou gros Candi.*

Prepare half a pound of very white orange-flowers ; boil three pounds of sugar *au soufflé* ; put in the orange flowers, and give them a dozen of boils ; run it through a hair search to take out the flowers ; return the sugar into the pan, and bring it to the *soufflé* ; skim, and take it off the fire ; add a quarter of a glass of the spirit of roses : pour it into a basin ; cover it, and put it into the stove for eight days, taking care to keep it of an equal heat ; drain off the syrup, as the candy remains fixed ; heat the basin ; it will fall off. Not to lose the flower, rub them well in sifted sugar, till they are dry with the hands ; sift, and put them to dry in the stove.

Large Rose Candy.—— *Gros Candi à la Rose,*

Is made in the same manner, in adding the proper colours ; and the spirit of roses is preferable to rose

water; above all, the flowers ought to be very odorous; for it will be observed, if the odours were put in with the sugar, they would fly off in boiling, and ought not to be put in till after the sugar has been brought to its point: in giving the colour for the rose the cochineal is prepared, or the carmine is put into little clarified sugar; and care must be had not to put too much, that the colour may be fine.

Large yellow Candy.— *Gros Candi jaune.*

The same preparation as the foregoing, colour with the tincture of saffron.

Candy of Violets.— *Candi de Violettes.*

Take half a pound of picked violets; have a pound of sugar at the *fort perlé*; when it is half cold, put the flowers, and set the pan upon hot cinders for twelve hours, that the flower may give all its colour; put through a sieve; rub the flowers in sifted sugar; dry them; put them into the stove till next day; then search them to take out the superfluous sugar; put the candy into moulds, and cover the surface with flowers, without making them too thick in pressing them in with a fork, that the flowers may attach to the sugar, and that they should be well covered; put the moulds into the stove for five hours without heating too much; drain them to take off the syrup: when cold, take them out of the moulds, put a sheet of paper upon the table, and turn them quickly over with a stroke, to make the candy fall.

Candy of Jessamine.— *Petit Candi de Jasmin.*

Pick two handfuls of jessamin; put it in sugar directed in the foregoing receipt; rub it in sifted sugar and dry it in the stove; after moulding the sugar finish as above.

Candy of Jonquille.— *Petit Candi de Jonquille.*

Follow the directions given above.

Candied Jonquille Flowers.— *Jonquille entière.*

Take the double jonquille; cut the stalk within a quarter of an inch of the flower; boil them in prepared

sugar : take them off the fire, and leave them a quarter of an hour in it ; throw them into sifted sugar ; in mixing them lightly, care must be taken that the leaves are kept in their places, that the flower retains its form, and that it is equally covered with sugar ; put paper into a search, and sift sugar over it, and lay in the flowers ; put them into a stove to dry, and keep them in a box in a dry place.

Flowers done in this way could be put into candy in having little grills made for the moulds, upon which they might be put ; and one above with a weight sufficient to keep them in the sugar. This might be done with all the flowers that are preserved, whether in leaves or entire ; and the candies could be had at all seasons.

Confected Orange Flowers.— *Fleur d'Orange pralinée.*

Choose the orange-flowers fresh and white ; pick them, and throw them into water : for one pound of the flowers, take two pounds of clarified sugar, brought to the *soufflé* ; after having worked the flowers well in the water, drain and put them to the sugar ; stir it well till it comes again to the same height it was before ; then take off the sugar from the fire, and work it with a spatula, until the sugar separates and becomes a powder ; put the flowers and sugar to dry in the stove, and afterwards sift out the superfluous sugar ; box or bottle the flowers.

The flowers might be done in sifted sugar, as indicated for the *gros candi de fleur d'orange*, in observing always to wash them well in water, that the form may be preserved, before they are put into the sugar. With the orange-flower *pralinée* in either manner ; the *petits candis* are made as in the articles *violette* and *jonguille*.

Conserve of Orange Flowers.— *Conserve de Fleur d'Orange.*

Take a little orange-flower ; pick and hash it upon white paper, putting in some drops of lemon juice ;

have ready four ounces of sugar *au soufflé*; add the flowers, and give them a little boil, to work it; mould it in paper cases.

Almond Candy.—Petit Candi d'Amandes.

Take a pound of sweet almonds; skin them; cut them in narrow long chips; have a pound of clarified sugar; put them in to *praliner*; work them upon the fire with a wooden spatula, till the sugar begins to grain; take it off and work it till it grains; sift out the sugar, and divide the almonds into four parts, to give them separate colours; one white, one red, with carmine, another yellow in saffron, and spinnage for the green: dry them in the stove, mix them together: afterwards boil as much sugar as your mould will hold, *au soufflé*; strew the top lightly with these almonds; make them sink into the sugar a little with a fork, put them into a quickish stove; five hours is sufficient; drain well, and two hours after they may be taken out of the mould.

Small Rose Candy.—Petit Candi à la Rose.

Pralinéz two handfuls of rose leaves in clarified sugar, boiling them to the *soufflé*, then take them off the fire, and work them till the sugar grains; search them in an open hair search to get out the superfluous sugar; rub the flowers with the hands, and put them into the stove to dry; prepare sugar as for the other candies, and put it into a mould; the sugar for the mould ought to be coloured a little with cochineal: cover as directed above with the rose leaves.

Confected Almonds.—Amandes pralinées.

Take a pound of fresh new almonds, which must be well rubbed with a cloth; put a pound of sugar, with a little water, into a proper sized pan, and add a little more water when the sugar is melted; put them in, work them well with the spatula till they sparkle; take them off the fire, and work them well till the sugar grains and falls off the almonds; take out a part of the sugar, and put the almonds again

upon the fire till they take the sugar, which will be done by stirring; take care the fire is not too strong; when they have taken the sugar, put in what was taken out, and continue the work till the almonds have taken the whole sugar; put them upon a search, and separate such as are stuck together.

Confected Filberts.—*Avelines Pralinées.*

Take of the finest and best filberts a pound, when shelled they will only give six ounces; clarify six ounces of sugar, and put them to *praliner*: follow exactly the directions given in the preceding article. Do also *pistaches* in the same manner.

Grilled Almonds.—*Grillage d'Amandes.*

Blanch half a pound of almonds, and cut them length ways, in five or six pieces; *pralinéz* them in three-quarters of a pound of sugar; granulate them when they begin to move quick, and put them again upon the fire, stirring them constantly until the almonds are well mixed together in a mass; oil a leaf and put it upon it; flatten, and strew over it cinnamon or white nonpareil *confits*; cut it quickly in pieces. •

Cherries en Chemise.—*Cérises blanchies, ou en Chemise.*

Take large fine ripe cherries and cut off half the stalks; beat the white of an egg with a fork to froth; dip the cherries into it, and roll them entirely in sifted sugar: if any are overcharged, blow it off; put a sheet of paper in a search and dress them in it; put them in a stove, leave them till ready to serve.

Bunches of Currants en Chemise.—*Grosseilles en Grappe, en Chemise, ou blanchies.*

Take some fine currants; dip them them into the white of an egg; roll them in sifted sugar, and finish them as directed for the cherries. Strawberries are done in the same manner, taking off the small leaves from the stalk.

Grapes also, or any small fruit.

Cherries. — Cérises au Caramel.

Take cherries with their stalks; put into a pan nearly the clarified sugar that the cherries would require, or any other fruit; when at the height of *cassé*, take it off the fire, and dip in the fruit, one by one, holding them by the stalk, and put them on a copper leaf that has been slightly oiled; cut off half the stalk, dish and serve.

All sorts of fruit in their season are done *au caramel*; and in winter those that have been preserved, such as the *reine-claude*, *mirabelle*, and apricots in brandy, and all small preserved fruits, only precaution must be had to wash them in warm water; wipe and dry them in the stove, which makes the *caramel* remain longer dry. A *grille à tirage*, slightly oiled, is better than the copper leaf, as it allows the superfluous sugar to drop off: they may be dried in a hot sun.

Different Fruits in Caramel. — Caramel d'Oranges, de Marrons, &c.

Take off the skin nicely from three or four oranges clean them of all the threads, and open them carefully without breaking them into their divisions; take a small pointed bodkin of wood and prick them, having brought the sugar *au caramel*; dip in the divisions one after another; drain them on a *grille à tirage*, and fix them that they may dry in the open air.

Chesnuts *au caramel* are first grilled, as they are done to serve in a cloth; they are afterwards skinned and pricked with a bodkin, and dipt into the *caramel* one after another; put to drain upon a *grille à tirage* and dried in the air.

Grapes in Caramel. — Raisin au Caramel.

Take a bunch of grapes which are not very closely set; cut them into small bunches of seven or eight grapes together; have a copper leaf slightly oiled, and dip them into the *caramel* which has been previously prepared; drain them a little and put them upon the

oiled leaf; leave the stalks that they may be tied together into large bunches if wanted.

Pomegranates in Caramel. — Caramel de Grenades.

Take off the skin, leaving nothing but the grains; prick them with a bodkin; dip them in the *caramel*, and finish as the others.

To prepare Cochineal. — Cochenille préparée.

Take an ounce of cochineal, and beat it in a marble mortar into a fine powder; beat an ounce of cream of tartar and two grains of alum; put half a pint of water into a small pan, when it boils put in the cochineal to boil ten minutes, then add the cream of tartar and alum; give it a few more boils; take it from the fire, leave it to clear and bottle it.

Yellow Colour. — Couleur Jaune.

Take gambouge, and rub it down in hot water; use it for all shades of yellow; saffron is preferable for *confitures* and *liqueurs*. A small bit is to be boiled.

Green Colour. — Couleur verte.

Take two or three large handfuls of spinnage, pick and wash it well, beat it in a marble mortar; then express the juice through a cloth; put it upon the fire and keep stirring it; when it is enough put it into a gauze search, that the water may run off; take it out of the search and rub it again in the mortar with a little clarified sugar; put it through a gauze search and use it. For green, mix saffron or gumbouche with indigo.

Violet Colour. — Couleur Violette.

Mix some of the mixture of cochineal with indigo in equal parts, which will give a fine violet colour. All of these colours may be mixed in different shades.

Spoon Biscuit. — Biscuit à la Cuiller.

Weigh eight eggs with as much sugar; put it into a bason; break the eggs over it, keeping out the whites; beat them well together; add lemon zest; beat the whites to a froth and mix with the other ingredients; add the weight of five eggs of searched flour, stirring

it lightly in till it is well mixed; drop the biscuits with a spoon of a long form upon white paper; and sift sugar over to *glaze* them; put them into a moderate oven. To make them lighter, keep out one-fifth of the flour.

Light Lemon Biscuits.—*Biscuits Légers en Caisse au Citron.*

For eight eggs put eight spoonsful of sugar in a basin, and a little rasped lemon; put six yolks into the sugar, and beat them well; then beat the whites to snow, and add them; mix in well and lightly three spoonsful of flour; drop these biscuits into paper cases, and sift sugar over: let the oven be still slower than that directed for the spoon biscuit.

Pistaches Biscuits.—*Biscuits de Pistaches.*

Take a quarter of a pound of pistaches, which must be put into boiling water to take off the skins; let them be new and fresh; rub them in a cloth; beat them well in a mortar with the white of an egg, and the quarter of a confected citron or lemon; add a little prepared spinnage, that the biscuit may be of a fine green; take eight eggs, break them, keeping back two yolks, and beat the six yolks with eight spoonsful of sugar; when they are well beaten, add the pistaches; then whip the eight whites very well, and mix altogether; mix three spoonsful of flour lightly with a spatula; put them into paper cases; sift sugar over, and put them into a slow oven.

Chocolate Biscuits.—*Biscuits au Chocolat,*

Are made exactly as those of pistaches, putting in three ounces of chocolate or *vanille* rasped, instead of the *pistaches*, and finish them in the same manner.

Light Hazel Nut Biscuit.—*Biscuits légers aux Avelines.*

Take two small handsful of shelled filberts, roast them as you do coffee, turning them continually till the skin comes easily off; rub them in a cloth, and rasp them take six yolks and eight spoonsful of sugar, and prepare a paste; put in two-thirds of the rasped nuts, with eight whites beaten to snow, adding three spoons

ful of flour, as directed above; put them in cases; strew over them the remainder of the nuts; sift sugar over, and put them into a slow oven.

Cream Biscuits.—Biscuits à la Crème.

For ten eggs take ten spoonsful of sugar, and six spoonsful of flour; beat the yolks with the sugar, and the others separately; then unite them; take some good cream, which must be whipt as for the *Fromage de Chantilly*; mix it with the *pâte*, add the flour, and finish as above.

Orange-flower Biscuits.—Biscuits à la Fleur d'Orange.

Take six eggs, put the yolks in a basin with the weight of four eggs of sugar; bruise an ounce of orange flowers *pralinées*; add them to the yolks, and beat them well together with a spatula; whip the whites to mix with the *pâte*; add the weight of three eggs of flour; put them into paper cases; sift sugar over; let the oven be slow; give them only half the time of other biscuits that they may be soft; serve immediately.

Biscuits souffly of Orange Flowers.—Biscuits soufflés à la Fleur d'Orange.

Take the white of a fresh egg, mix it with sifted sugar, to make an icing, that shall neither be too wet nor too dry; when it is ready, put in two pinches of orange flowers *pralinées*; put these biscuits in very small paper cases, only a fourth part of the size of ordinary biscuits; the cases must only be half filled, because they rise a great deal in the oven and fall over the cases: the oven ought to be slow, though hot enough to give them colour; leave them in till there is no chance of their falling; this will be known by touching them lightly; if they remain firm, it is time to take them out.

Biscuits souffly of Chocolate.—Biscuits soufflés au Chocolat.

Make the icing of one or two whites of eggs, as before directed; rasp two ounces of chocolate, mix it in the icing of a proper consistence; half fill the cases:

they take the same time to bake as those of the or flowers.

Small souffly Biscuits. — Petits Biscuits souffl

With the royal icing all sorts of small biscu every colour and odour can be made in cases, su lemon and orange, by the raspings, with saffro powder or strong tincture; rose with carmine o chineal, and adding the spirit of rose for the o Of this icing may be made small buttons abou size of a filbert, which may be formed upon the of one knife by another; put them on sheets of p and then on an oven leaf, into a very slow oven, they may retain their colour; these buttons m made white, saffron, lemon, chocolate, and rose, are a beautiful garnish for small dishes where r voons cannot be put.

Bitter Macaroons. — Macarons d'Amandes am

Take a pound of bitter almonds, which mu skinned, and put into the stove; when they are beat them in a mortar with three whites of e beat them very fine; if the three whites are enough, add a fourth that they may not oil: they are finely beaten, mix them in a basin wit pounds and a half of sifted sugar; if it should b dry add another white, for it must be neither to nor too dry; drop it from the point of a knife b assistance of another, of the size of nuts upon p put them into a very slow oven.

Sweet Macaroons. — Macarons d'Amandes do

Take a pound of blanched sweet almonds, and in the oven; beat them and follow exactly the directions as are given for the macaroons of bitt monds; drop them in the same manner, and put in a slow oven.

Massepains. — Massepains Royaux.

Take a pound of sweet almonds, and throw into fresh water: drain and beat them in a m mortar, wetting them with water, and also a orange flower water: take care not to wet the

much in the beginning; put it in by little and little; when they are enough put them into a pan with half a pound of sifted sugar upon a furnace, with very little fire to dry it: to know when it is enough, apply the back of the hand over it; if it does not stick, it may be taken out and put upon a leaf, dusted with fine sugar, and leave it to cool; cut several pieces upon a table, which ought to be rolled out as equally as possible to the size of a little finger; cut and form it into rings, and arrange them upon a grill of brass wire, which put upon a basin. This paste may be rolled out and covered slightly with apricot marmalade, or any other, and put on a cover of the same paste; cut it into lozenges or any other form; put it on the grill, and ice it with ice made of whites of eggs and sugar; they must be iced with a spoon: let them drain; arrange them upon paper, and put them into a quick oven.

Almond Tours.—Tourons d'Amandes.

Skin one or two handful of almonds, some pistaches or filberts, which will require to be roasted as coffee, to make them part with their skin; *pralinéz* the whole together in half a pound of sugar; let them cool; beat two whites of eggs, and mix them well with a spatula, until they form a paste that can be handled; work into it a good pinch of *pralinée** of orange-flowers; there ought to be more sugar and more white of egg if necessary: dress them the size of a nut upon white paper, rounding them with the hand; place them not to touch one another; do them in a slow oven.

Biscuit of Orange Flowers.—Biscuits Manqués à la Fleur d'Orange.

Take two whites of eggs, and beat them; put four spoonsful of sifted sugar, two of flour, and an ounce

* *Praliné* is to boil in sugar till it sticks rough upon whatever is done in it.

of orange flower *pralinée*, which must be dried and reduced to powder; mix all together; the paste should be rather liquid; take a teaspoonful of paste, and put it upon a sheet of white paper; dress them round to the size of a crown-piece, taking care that they do not touch one another; put them into the oven; when they have taken a fine colour, take them out; when cold take them off the paper; wet the underside with a sponge, and put them upon searches to dry in a stove: these will serve immediately, or keep for provision.

Fan Biscuit. — Petits Biscuits en Éventail ou Dents de Loup.

Take two sheets of paper, cut it lengthways, and fold it like a fan; when the folds are well made, double it round, so as to lay firm upon an oven leaf; at the same time the folds must be wide enough to hold the biscuit; take two eggs, four spoonsful of sugar, two of flour, and a few lemon raspings; mix the whole with about two pats of butter, which must be melted, but not boiled; dress the biscuit into the paper mould; lift the paste with a spoon, and conduct it along the folds, take care they do not touch; put them into an oven a little hot, without being too much so; take them out when they have obtained a fine colour; take the paper by the ends, and open it, and the biscuits will separate; but take care in lifting not to break them.

Small Turin Biscuit. — Petits Pains de Turin.

Put into a basin twelve spoonsful of flour, and six of sifted sugar, two eggs, a little grated lemon, and a quarter of a pound of fine fresh butter; with a spatula mix the whole into a firm paste; if another egg is necessary, add it; on the other hand, if too soft, add flour; but always remember to make the sugar the half of the quantity of the flour; put the paste upon a table, and work it till it rolls easily under the hands, of which all sorts of little biscuits of any design may be formed, long as the little finger, but much thinner

butter sheets of paper ; put them upon leaves ; take the yolks of two eggs to *glaze* them ; put them into an oven, rather hotter than for ordinary biscuits.

Chesnut Cakes. — Pain de Marrons.

Take a hundred chesnuts ; grill them till they are done enough without burning ; when they are shelled, beat them in a marble mortar, with two pats of butter, and some good double cream ; put them through a hair search ; take care they are not too wet ; what does not go through must be put into the mortar, and re-beaten with a little cream ; weigh the paste, and put half of its weight of sifted sugar to it, with a little *vanille*, mixed well together ; take the size of a large chesnut of paste, and form it with a knife ; give it a slight gash, and go on forming till the paste is worked up, putting them upon a buttered paper ; *glaze* them with yolk of egg ; put them into a very hot oven, that they may have a fine colour ; take them off with a knife when taken from the oven.

Syringed Massepains. — Massepains Seringués.

Take a pound of sweet almonds ; skin and dry them well ; beat them in a marble mortar with the whites of eggs, always remembering to add more whites should it be too dry ; being well beaten, add a little grated lemon, with a pound and a half of sifted sugar ; beat it together into a paste ; put it into a star syringe, and squirt it upon paper which has been cut into convenient lengths to form rings, which must be arranged on the paper and put into a slow oven.

Pistaches Massepains. — Massepains de Pistaches.

Shell half a pound of pistaches, and beat them well in a mortar, wetting them with orange-flower water, that they may not oil ; when they are beaten very fine, put them into a pan with four ounces of sifted sugar, to dry them over a slow fire : they are enough, if in touching them with the finger they do not run ; strew a leaf with sifted sugar, and lay the paste on it to cool ; when cold, beat them with a roller upon a table

covered with sugar the thickness of a crown piece, that the paste may not stick; cut them into any form, round, long, &c.; and put them into a very slow oven, that they may hardly take any colour; *glaze* them with a sugar icing, into which there has been put some lemon juice; dry them in the stove.

The Twins. — Méringues Jumeaux.

Take six whites of eggs, and whip them to snow; put in six spoonsful of sugar with a little grated lemon; mix all well lightly together; put sheets of paper upon a board or two, according to the quantity you are making, and the size of the oven; form the *meringales* with a spoon, lifting no more paste at a time than is necessary to make one, and form it like the half of an egg cut lengthways as equally as possible; *glaze* them immediately with sifted sugars, and put them into a slow oven; when they have taken a fine colour, take them out; put two together with a confected cherry or currant jelly between them, or any other confection; put them into searches till ready to dress them upon the dishes; they are baked upon boards, that the underpart may be colourless, and soft that they may stick together.

Méringues à l'Italienne.

To six whites of eggs, whipt, take half a pound of sugar *au soufflé*: when the eggs have been well beaten, put them into the sugar, mixing it quickly with a spatula. Any taste or flavour may be given to them if it is *marasquin*; mix half a glass well in; dress them as directed in the preceding article, except that they are made much smaller; put them in the oven as before directed, and double them in the same manner.

Italian Meringales with Orange Flowers. — Méringues à l'Italienne, à la Fleur d'Orange.

Take eight whites of eggs and whip them to snow; have ready ten ounces of sugar *au soufflé*, mix them quickly together; add an ounce of orange flower *pralinée* which had been dried and ready in powder; mix

it with the other ingredients; dress the *meringues* as the former, doubling them when they have taken a fine colour.

Dry Orange Flower Meringals.—*Meringues, sec à la Fleur d'Orange.*

To ten whites of eggs well beaten, put ten ounces or spoonsful of sugar, and two ounces of orange flowers *pralinées* well minced or bruised; mix all well together; whisk them; dress them upon white paper; this kind are not drest like the others; take a spoonful of paste and make it round by turning the spoon, tower it like a rock: they are glazed by sifting sugar through a gauze search over them; put them into a very slow oven upon copper leaves: when they have taken a fine colour, enough baked and dry, take them out and put them upon a stove on a search.

Large Cutting Biscuits.—*Gros Biscuits à couper.*

For ten eggs put a pound of sifted sugar into a bason, with the yolks, and a little lemon grated; beat them; whip the whites to a snow and put it to the yolks; put twelve ounces of flour into a hair search, pass it over the paste, stirring it lightly in; put the biscuits in large paper cases, of half a sheet; *glaze* and put them into a slow oven; they will take at least a full hour to bake; draw them to the mouth of the oven and if they are firm they are enough: these biscuits are to be cut and served in different ways, with different tastes and colours: if you would have biscuits *de bigarade*, take a fresh Seville orange, and rub it with a bit of sugar; grate that sugar with the zest upon a dish, and squeeze the juice over it, adding the juice of a lemon with some sifted sugar; make a proper icing, take out the biscuits from their cases; cut a biscuit across in seven or eight pieces, and ice both sides, spreading it equally with a spoon; put them upon a *grille de tirage*, over a search or bason, and set into the stove. Make them also with strawberries, raspberries, currants, &c. by expressing the juice; in icing, colour them with any of the colours di-

rected above: they may also be iced with sugar *au soufflé*, and whiten them as the *conserves moelleuses*; dip the cut biscuits into the conserve, and put them to drain upon a *grille de tirage*.

Manheim Bread. — *Pain de Manheim.*

Take six ounces of flour, and put two eggs into the middle of it upon a table with three spoonsful of sifted sugar; mix all together to make a firm paste; add half an ounce in fine powder of fresh anise; if the paste is too wet, put in more flour, but in doing so add a due proportion of sugar: make this paste into three or four rolls, about a foot long, and a little thicker than the thumb; put it upon a buttered copper leaf, and glaze it with the yolk of an egg: give them a small cut with a knife lengthways, and put them into a hot oven: when they are baked, cut them into the size of the third of an inch, to be ready for use.

Sea Biscuit. — *Biscuit de Mer.*

Take half a pound of sugar and half a pound of flour, mix it in a bason with a little lemon grate and four eggs; mix them with a spatula to make rather a liquid paste, but if too much so add flour and sugar, or if too firm, add an egg; the cases must be the size of half a sheet of paper folded in, with the sides lower than those made for the *gros biscuit à couper*: put the *pâte* into these cases, and set them in a hotter oven than for ordinary biscuit; when enough, take them out, and cut them in pieces the length and thickness of the little finger, and put them upon a copper leaf, on the side that has been cut, that all sides may be equally coloured.

Vanille Rolls. — *Bâtons de Vanille.*

Beat a quarter of a pound of sweet almonds, remember the directions on that head; add two ounces of sifted sugar; put them upon a slow fire to dry; they are nearly ready when they do not run, which will be known by touching them; sift sugar upon a dish or paper, and put the paste upon it; rasp two ounces of chocolate and mix it with a little *vanille*, that it

should be well incorporated, give it a few beats in the mortar; make them up in the size of rolls of *vanille*, and put them upon paper into a very slow oven to dry.

Butter Wafers. — Gauffres au Beurre.

Put into a bason three spoonsful of sugar and three of flour, a little orange-flower water and a little lemon grate; melt two ounces of fine butter in half a pint of water and wet the paste with it; mix the flour well and let the paste be thin; that is to say, neither too clear nor too firm; heat the irons equally on both sides; butter them all over but slightly; put in a spoonful of paste, and fire by turning it on both sides; take out the *gauffre* when it is of a fine gilded colour, and roll it upon a roll, and hold it till it takes the form; then put in another, and as they are finished put them in a search into the stove to dry till ready to serve.

Cream Wafers. — Gauffres à la Crème.

Take three spoonsful of sugar, three of flour, two eggs, a little orange-flower water, and liquify it with sweet cream; let the paste be thin and very smooth; heat the irons on both sides and butter them, and do the wafers as in the article above: to give them another form, take a bit of very smooth wood about a foot long and the thickness of a small cane: when the wafer is ready lay the wood upon the iron and roll it up: throw it off and put it into the stove.

Spanish Wine Wafers. — Gauffre au Vin d'Espagne.

Put into a bason four ounces of sugar and four ounces of flour, with two fresh eggs, and liquify the whole with good *Malaga*: make the paste about the consistency of other wafers.

To ice all Sorts of Fruits. — Pour glacer toutes Sortes de Fruits.

Take a sufficient quantity of ice and beat it to snow: mix along with it some salt and saltpetre; put it into a bucket made on purpose; put in moulds filled with the prepared fruits; shake the bucket without ceasing, in the hand, for seven or eight minutes; open and

detach from the sides of the moulds the flakes that have taken, which must be done from time to time, shaking the bucket; when they have taken, dress them quickly into their goblets; as it must not be taken out of the ice till quite ready to serve; continue to turn and work it till taken out. All ices that are intended to be firm ought to have a great deal of sugar and fruit, as the icing diminishes the strength; those intended to drink may have less.

Cherry Ice. — Glace de Cérises.

Take two pounds of very ripe cherries; take out the stones and stalks; put them upon the fire with a quarter of a pound of sugar, and give them a covered boil; throw them into a hair search and press all through but the skin; break a handful of the cherry-stones; infuse them for an hour in a little water, with the juice of a lemon; add to it three quarters of a pound of clarified sugar, *au petit lissé*, and put in the infusion of the stones; mix all well together with a spatula, and do not put it into the icing pails or moulds till ready to put them into the ice.

Strawberry Ice. — Glace de Fraises.

Take fresh ripe strawberries of a fine perfume; pick and put them through a close hair search: to a pound of fruit put three quarters of a pound of clarified sugar *au petit lissé*; mix all well together, and leave them till ready to put them into the ice.

Raspberry Ice. — Glace de Framboises.

Pick some fine rasps; break and put them through a fine hair search, and accommodate the quantity of sugar to the fruit, to be enough without being over sweetened, and put it into the ice as directed above, working it in the same manner: if the fruit and sugar are too thick add a little water, which must be well mixed, and more sugar if necessary.

Currant Ice. — Glace de Groseilles.

Take two pounds of red currants and one of rasps; put them upon the fire with half a pint of water to break, and pass them through a hair search as the

others; melt a pound of sugar and mix in the fruit; if too acid, put in more sugar; if too thick, a little water, and finish as before.

When there is no fresh fruit, currant jelly may be used: liquify it with hot water: if two pots are employed, put in a *chopine* of water, and use sugar, if necessary; rub them through a search with a spatula; put it then into the icing pails as above.

Iced Orange-flower Water.—*Glace de Fleur d'Orange*
~~et Eau.~~

Put two handfuls of orange flowers picked, into an icing pail with a pound of sugar and four pints of boiling water; cover it for two hours; pass it through a gauze search, fill it into the icing pails, and put it into the ice.

Apricot Ice.—*Glace d'Abricots.*

Take thirty very ripe apricots from a standard; take out the stones; put them on the fire in four pints of water, that they may fall in a marmalade; put them through a fine hair search, with a spatula, and put in clarified sugar sufficient; as the ice reduces the force, add a dozen of apricot kernels well beaten, infused in the third of a glass of water with the juice of a lemon; put this decoction through a gauzé search, and mix it well with the apricots.

Peach Ice.—*Glace de Péches.*

Take a sufficient quantity of ripe peaches; break them through a fine hair search with a spatula, or wooden spoon; if they are not ripe enough to go through a search, cut them in pieces and give them a boil with a little water and sugar; pass them through a search, and sweeten with clarified sugar; it is then ready for icing.

Barberry Ice.—*Glace d'Epine-vinette.*

Take half a pound of barberries, pick them and boil them in four pints of water, and half a pound of sugar, for a quarter of an hour, and pass them through a fine hair search until nothing remains but the skin; sweeten it with clarified sugar; put them to ice.

Ice of Pears.—Glace de Poires.

Ice may be made of all sorts of pears; there are, however, some better than others, such as the butter pear, the St. Germain, the *creusanne*, and the *rousselet*; take as many of any of these pears as is necessary; peel and cut them in pieces; put them upon the fire, with as much water as is sufficient to make them fall; add the requisite quantity of sugar; rub it through a search with a spatula; add the juice of two lemons; put it to ice.

Lemon Ice.—Glace de Citron.

For fifteen lemons, clarify a pound and half of sugar; put two thirds of it into a basin; put in two or three zests; cut the lemons in bits, press the juice through a search into the sugar; let them infuse an hour, and put in the remainder of the sugar; taste that it is not too strong of the lemon, and take care for all ices that the sugar has only obtained the height of the *lissé*; finish it as the other ices.

Orange Ice.—Glace d'Oranges de Portugal.

For twelve oranges, have a pound of clarified sugar, into which throw the zests of three or four of them, and take care that the sugar is more boiled than for the lemon: as the oranges give more juice, the ice will be too liquid; which will be avoided by boiling the sugar to a higher degree; pass it through a gauze search, and add oranges or sugar, as may be necessary; and when finished, put it to ice.

Seville Orange Ice.—Glace de Begarades.

Take a pound and quarter of sugar; clarify it in four pints of water with the white of an egg; take eight juicy Seville oranges, put in the zests of two, and pass the whole through a search, with the juice of four lemons; leave them to infuse a full hour; then put them through a gauze search, fill the ice moulds, and put them to ice.

Ice Cream of Roses.—Glace de Crème à la Rose.

Take two handful of fresh picked roses; boil a pint of rich cream; then put in the roses and cover

them; leave them two hours to infuse: when the cream is cold pass it through a search; take the yolks of eight eggs; beat and mix them with the cream; put in half a pound of sifted sugar; set the cream upon a very slow fire; stir it without leaving it until it thickens, but beware of its boiling; pass it again through a gauze search, and when cold put it into an icing pail, and ice it.

Ice Cream of Orange Flowers.—*Glace de Crème à la Fleur d'Orange.*

To four pints of good cream, put the yolks of eight eggs, and half a pound of sugar, sifted or in lumps, with a small handful of orange flower *pralinée*, which has been well minced: do it over a slow fire, stirring it till it is enough, as is directed above: ice it.

Grilled Cream of Orange Flowers.—*Crème grillée à la Fleur d'Orange.*

Follow exactly the same directions as in the preceding articles, in diminishing only the quantity of sugar; reserving a part of the half pound of sugar to bring it to the *caramel*, to give the cream the colour and taste of the *grillé*.

Pistache Ice Cream.—*Glace de Crème aux Pistaches.*

To six pints of good cream, take a pound of pistaches; shell and put them into fresh water; dry them in a cloth, and beat them as fine as is possible in a mortar with a little cream, and some lemon grate; add the yolks of six fresh eggs, and three quarters of a pound of sifted sugar, which must be well mixed; mix by little and little into the cream; put it on a slow fire: when it is finished, put in a little green of spinage to give it a fine colour; pass it through a search; when cold ice it.

Ice Cream of Chocolate.—*Glace de Chocolat à la Crème.*

Take four pints of rich cream to the yolks of eight eggs, mix them with half a pound of sugar, in lumps or sifted; and put it upon a slow fire, taking care not

to let it boil ; dissolve half a pound of good *chocolat de santé* or of *vanille*, and mix it with the cream : pass it through a gauze search, and ice it.

White Coffee Cream. — *Crème blanche au Café, à l'Italienne.*

Boil four pints of rich cream, and keep it hot on the side of the furnace ; add two small handfuls of good burnt coffee ; cover, and let it infuse two hours ; take the whites of eight eggs, and half beat them ; search out the coffee, and mix it well with the eggs ; put in half a pound of sugar, and thicken it on a very slow fire ; pass it again through a search, and ice it.

Citron Cream. — *Glacé de Cedrats.*

Take two very fresh citrons, put the zests into a pound of sugar brought to the *lissé* ; the sugar must be hot when the zests are put in, and if there is any juice, squeeze it also into the sugar ; if necessary put in the juice of six lemons, and let them infuse two hours before passing them through the search, and ice it. All ices require a time to liquify them properly.

Hazel Nut Ice. — *Glacé d'Avelines.*

Take a pound of filberts, shell them, and *pralinez* them with half a pound of sugar ; grill and put them on a leaf to cool ; break them in a mortar, and put them into eight yolks of eggs, and four pints of rich cream ; thicken them as the other cream ices ; if they are not *pralinée*, toast them to take off the skin ; rasp them and put them into the cream ; let them cook together with the eggs ; rub them through a search, and ice them.

Pine-apple Cream. — *Glacé d'Ananas.*

Put into a basin a pound of clarified sugar *au petit lissé* ; take a fresh pine-apple, which rasp and put into the sugar to infuse for three or four hours, that the taste and perfume may have been well impregnated ; pass it through the search, rubbing it well with the back of a wooden spoon ; if it is not acid

enough, put in the juice of one or two lemons with a glass of water; mix it well, and send it to ice.

Iced Cheese. — Fromage glacé.

All that has been said upon the different compositions of ice, whether of flowers, fruit, or cream, it is always the same preparation for them in moulds, *cannelons*, and cheese; in observing that fruit in moulds, as apricots, peaches, pears, oranges, lemons, *cedrats*, &c., it is not necessary that they should be as thick as for ices, which is served as snow in goblets, that they may be able when taken out of their moulds to retain their form: dip the cases quickly into warm water; wipe them and turn a knife round the mouth of the mould; they will come out easily.

Iced Water Coffee. — Glace au Café à l'Eau.

Take two pints of well made clear coffee, mix two yolks with four pints of good cream; put in the coffee with a little more than half a pound of sugar to weaken the strength of it; taste it; when it is ready, it may require more: let it cool, put it to ice.

Whipt Cream. — Mousse à la Crème.

Put four pints of rich cream into a basin, with half a pound of sugar, a spoonful of orange-flower water, and three drops of the essence of citron: when the sugar is melted, beat three or four pounds of ice and put into a large basin; put the cream into it, which will make it froth up sooner; beat it with a whisk, and as it rises take off the froth with a pierced spoon or skimmer, and put it into a search over a dish: if it does not rise put in some whites of eggs to assist it; if there is not enough take the cream that has run through the search, whip it, and add to the other. *Mousses* are generally served in large silver goblets, made on purpose to contain them; ice beaten with salt, or saltpetre, is put under and over, upon the top of the cases: in this way they may remain two or three hours before serving them.

Whipt Coffee Cream. — Mousse de Café.

Make four ounces of coffee, the strongest possible,

and clarify it ; mix six yolks of eggs with four pints of rich cream and three quarters of a pound of sugar ; put in the coffee, but do not weaken the cream too much ; the coffee must not surpass three cups, but it must be very strong : finish it as the foregoing.

Whipt Chocolate Cream. — Mousse au Chocolat.

Beat half a pound of chocolate down in two pints of water, upon a slow of fire ; stir it with a spatula ; when it is well dissolved and reduced, take it off the fire, and put in six yolks of fresh eggs, four pints of rich cream, and three quarters of a pound of sugar ; put the whole in a basin, and when cold finish it, as the others.

Whipt Marasquin Cream. — Mousse au Marasquin.

Put into a pint of rich cream half a pound of sifted sugar, mix it, and put in glass of *marasquin* ; all being well mixed, whip the *mousse*, and finish it as the foregoing.

SYRUPS.

Syrup of Violets. — Sirop de Violettes.

Take half a pound of field violet flowers ; put them into such a vessel as can be corked ; boil three quarts of water ; let it stand ten minutes before it is put over the violets, otherwise the infusion will be green, which ought to be of a fine violet ; put the infusion into the stove, that it may remain hot till the next day ; squeeze it then well through a towel that it may give all the colour ; put it into another vessel with three pounds of sifted sugar, which must be dissolved in it, and put it into the stove for twenty-four hours ; stir it from time to time ; let the stove be kept hot as for candy : this will make two bottles of syrup ; and attention must be paid to putting it into bottles that will endure the *fort lissé*, that it may not ferment. This is the only syrup that is made without being put upon the fire.

Capillaire. — Sirop de Capillaire.

Take a good handful of Canadian *capillaire*, which

is to be had at the druggists; boil it in four pints of river water for a quarter of an hour; drain off all the decoction, and pour it over four pounds of *cassonade* to dissolve it; have ready an entire egg, beaten in a little water, to clarify the sugar; skim it, and throw in from time to time a little white water*, till there rises no more scum; when it is enough, which is the *lissé*, add as it comes off the fire a little orange-flower water, and put it through a bag or napkin: bottle it when nearly cold.

Syrup of Lemon.—Sirop de Lemon.

Take twenty-four fine juicy lemons, and zest three of them into a basin, over which place a search; cut the lemons, and express the juice upon the zests: if the juice is very thick it may be filtered through paper; clarify four pounds of sugar, and boil it to the *fort boulet*; grain it and put it in a basin; mix the lemon juice with a little water to bring it to the degree it ought to have; fill a large flat pan half full of water; put it upon a furnace, and put the syrup *au bain marie*†, and stir it from time to time to dissolve the sugar: when all is dissolved and the sugar hot and clear, take it off the fire, and put it, when cold, into bottles. As every one knows the effect of acid upon brass or copper, they will see the propriety of finishing this syrup *au bain marie* in an earthen vessel, being sure by this method of avoiding the evil.

Orgeat.—Sirop d'Orgeat.

Take a pound and half of sweet almonds and half a pound of bitter; beat them together in a mortar as fine as possible; heat about ten pints of water, which mix by little and little into the *pâte*; rub the almonds through a napkin, and wring it well to take out all the milk; clarify four pounds and a half of sugar; bring

* White water is made by whisking a little white of egg, and mixing it in water.

† The *bain marie* is water kept constantly at the same degree of heat, where saucepans, or any vessel, may be put to cook or keep warm.

it to the *fort boulet*, and when it has arrived at that point, put in the milk of almonds; leave it on the fire, stir and skim it until it rises; take it off, and put in half a glass of orange-flower water, and pour it into a basin; when cold put it into bottles: two ounces of the *quatre semences froides*, or four seeds, may be pounded with the almonds; it makes the syrup more refreshing.

Syrup of Mallows.—Sirop de Guimauve.

Take half a pound of the root of mallows; scrape, wash, and cut it in small pieces; put it on the fire with three *chopines* of water: when the water is gummy, pass it through a search; put the decoction into four pounds of sugar, or white *cassonade*, and finish with the white water, skimming it till clear; then boil it to the *fort lissé*, or the *petit perlé*; pass it through a strainer, and when cold bottle it.

Syrup of Verjuice.—Sirop de Verjus.

Take three pounds of verjuice, very green, which must be peeled, and passed to obtain the juice; pass it two or three times through a bag, till it is very clear; clarify four pounds of sugar, and boil it to the *fort soufflé*, or *au petit boulet*; put in four pints of verjuice, and give it a boil: the height of the sugar is the same for all syrups, from the *fort lissé*, to the *petit perlé*.

Syrup of Mulberries.—Sirop de Mûres.

Take six pints of mulberry juice; put it upon the fire with the same quantity of water, and give it several boils, until it is altogether reduced into four pints; clarify three pounds of sugar, and bring it to the *boulet*; then put in the juice, give it a boil, and skim it; bring it to its height, which is the *petit perlé*; but should it be more, put in a little water to bring it back to its degree; cool it in a basin, and bottle it.

Rasp Syrup of Vinegar.—Sirop de Vinaigre framboisé.

Take three or four pounds of ripe raspberries; pick and put them in a basin; pour over them twelve pints of

fine red vinegar, otherwise use white; add two pounds of currants; let the whole infuse eight days, in shaking and stirring it every day with a spatula; pass it through a search; when it is well drained clarify nine pounds of sugar and bring it to the *fort soufflé*, or to the *petit boulet*: when at that point put in the vinegar which has been passed through a bag, and at the first boil be careful to take it from the fire; skim it and put it immediately into a vessel, that it may not remain in the pan: when cold bottle it.

Currant Syrup.—*Sirop de Groseilles.*

Break in a search five or six pounds of red currants and two pounds of cherries; put this juice into the cellar to ferment for eight days; at the end of that time pass it through a bag; put it into four pounds of sugar *au petit perlé*, and at the first boil take it off the fire and skim it. The fruit is fermented to prevent its becoming jelly in the bottles.

Orange Flower Syrup.—*Sirop de Fleur d'Orange.*

For three quarters of a pound of orange flowers fresh picked, take four pounds of clarified sugar *au perlé*, throw in the flowers, and give them a strong boil; take them off the fire, and leave them to infuse two hours; put the syrup again on the fire, and give it a dozen of boils; have a search put over a dish, and pour it in to take out the flowers; put it again on the fire to finish, and bring it to its proper degree; let it cool in a basin; bottle it. Not to lose the orange flowers put them in sifted sugar, rub them well, and dry them in a stove.

Syrup of Pomegranates.—*Sirop de Grenades.*

Take a sufficient quantity of fine ripe pomegranates, of which the grains are very red; five fine ones ought to give four pints of syrup; break the grains; put them on the fire with two pints of water, and let them boil seven or eight minutes; put it then through a cloth, wringing it well to express all the juice; have a pound and a half of sugar *au soufflé*, and put in the juice; boil it till it arrives at its proper point; finish it as the other.

Muscated Syrup of Vinegar.—— *Sirop de Vinaigre au Muscat.*

Take four pints of fine sugar vinegar, and have ready four pounds of sugar *au fort soufflé*; put it in, and bring it to its point: at the first boil take it off; skim when cold, and bottle it.

LIQUEURS BY INFUSION.—— *Liqueurs par Infusion.*

Ratifa de Fleur d'Orange.

With twelve quarts of brandy of twenty-two degrees, put twelve ounces of orange-flowers into a stone bottle; cork it well, and leave it to infuse for two days; take three pounds and a half of sugar, dissolve it in two pints and a half of water; drain the orange-flowers from the brandy, and mix the infusion with the sugar; pass it through a bag, or filter it through paper, and bottle it.

Ratifa de Noyaux.

Take three quarters of a pound of kernels of apricots, cut them in pieces, and infuse them in twelve quarts of brandy for three weeks, shaking the jar from time to time; dissolve three pounds and a half of sugar in five quarts of water; mix, and filter as directed above.

Ratifa d'Oranges de Portugal.

Zest twelve fine oranges; choose them thick skinned; put them with eight quarts of brandy into a jar; dissolve two pounds of sugar in the juice of the oranges; put all together; cork the jar well, and leave it to infuse for a month; then strain it properly and bottle.

Citronnelle.

To the zest of twelve lemons put eight quarts of brandy in the manner above-mentioned; add two pieces of cinnamon broken, and an ounce of coriander, with two pounds of sugar, which must be dissolved in three quarts of water during a month; clarify by a bag, and, if necessary, the paper filter, and bottle.

Ratifa des quatre Fruits.

Take five pounds of merisses, five of griottes, both cherries, five of currants, and five of rasps; all ripe, particularly the merisses and griottes, as it is these that give the fine colour; take the stalks off the cherries, pick the currants and raspberries; break them all separately, and mix them in an earthen pan for five hours; after that, wring them out through a new cloth, or press them; allow half a pint of brandy, and a quarter of a pound of sugar, broken in pieces, to half a pint of juice; being mixed well, put it into a stone bottle, or a small barrel, for a month; let it clear, and draw it off gently while it runs clear; let the remainder be passed through a bag, till it become clear also; put all together, and bottle it.

Observations. — To aromatize it, put in the following spices: *i. e.* half an ounce of fine cinnamon, two drachms of mace, twenty cloves; break and tie them in a bit of linen, and fix them by a thread to the stone bottle, or the bung of the cask, that it may be taken out at will. This *ratifa* retains the flavour of the fruit so well, that it is often preferred without the spices.

Ratifa de Framboises.

Take six pounds of rasps; pick them; put them into a jar with twelve quarts of brandy, two drachms of cinnamon, and one of mace bruised; dissolve three pounds of sugar in three quarts of water, which must be added to the other ingredients; mix it, and leave it for fifteen days to infuse, shaking it from time to time; pass it through a bag, and bottle it.

Ratifa of Quinces. — *Ratifa de Coins.*

Thirty large quinces will be necessary to make eight quarts of juice; choose the smoothest, ripest, and yellowest; wipe them to take off the down, and rasp them to the heart; keep out the seeds; leave them in a vessel three days; at that time express the juice through a new cloth, wringing it strongly; measure it; if eight quarts, more or less, put in as much water; dissolve in the juice twelve ounces

of sugar to every four pints of fruit; then put in the brandy; break some cinnamon, six cloves, and some mace; tie it up in a bit of linen, and suspend it in the vessel; this liqueur must not be used too new; it requires two months in the jar well corked, before it can be bottled.

Angelica. — Ratifa d'Angelique.

Take a handful of the angelica stems; take off the leaves, and pick out the threads; cut them in little bits; to a pound, give twenty-four pints of brandy, two drachms of cinnamon, and one of mace, with twelve cloves; dissolve four pounds of sugar in eight pints of water, and mix the whole in a jar that must be well corked; leave them to infuse six weeks; afterwards filter it, or put it through a bag, and bottle it.

Eau d'Anis par Infusion.

For sixteen pints of brandy, take six ounces of Spanish or Verdun anise, which must be rubbed in a search to take the dust from it; put it in the brandy with two drachms of cinnamon, and the zests of two large lemons, or three small ones; cork it well, and leave it to infuse fifteen days; dissolve two pounds of sugar in eight pints of water; put the sugar to the infusion; pass it through a bag, or filter, and bottle it.

Ratifa de Raisin Muscat.

Take these grapes very ripe, and pick them from their stalks; put them through a search to obtain the juice; put equal quantities of juice and of brandy into a jar, with two ounces of sugar to each pint, and two drachms of broken cinnamon: these are all infused together with the brandy for fifteen days; pass it through a bag, and bottle it.

This *liqueur* may be made of the black muscat: let them be very ripe.

Gilliflower. — Ratifa d'Œillets.

For twenty-four pints of brandy, take a pound of carnation flowers, called *ratifa* pinks; take nothing but the red of the flowers, which is put into the brandy, with a drachm of bruised cloves; observe that it is a

pound of the red leaves of the flowers; leave them a month in infusion; drain, and press the flowers well; dissolve two pounds of sugar in eight pints of water; mix it well with it; strain and bottle.

Orange Flower Water. — Eau de Fleur d'Orange.

Put into an alembic, two pounds of fresh orange flowers that have not been heated, with twenty-four pints of river water; cover the alembic, and lute it well (that it may not evaporate) with strips of paper and paste; put it upon the side of a furnace with a slow fire, that it may not run but in a small thread or quick drop; refresh it often, or at least when the water in the cooler gets warm, change it, as the quality of the water depends much upon that; draw off twelve pints, which will be excellent orange-flower water. Continue to draw off four pints more, and keep it to put into another distillation of the same kind, instead of as much water.

Double Orange Flower Water. — Eau de Fleur d'Orange double.

Repeat the same distillation, from which is drawn off sixteen pints, and put them upon a pound of fresh flowers, and draw off twelve pints, or if to be very good, only ten pints; continue and take off four pints, which may be added to the simple orange-flower water, taking care not to have too much fire, particularly towards the end; as the flowers being then nearly dry, they may burn and spoil all the rest: changing the receivers often may prevent disappointment.

Rose Water. — Eau de Rose Simple.

The single rose is that which is employed whether for *liqueurs* or rose water; they have much more perfume than those of the *cent-feuilles*; the roses must be gathered in dry weather, and picked, nothing but the leaves being used: take four pounds of flowers to four pints of water; put them into a vessel that can be stopt, with some handful of common salt; mix them well and leave them three days; stir them often

with a spatula, then distil them upon an open fire; put into the bottom of the alembic, a little new straw to prevent the roses from burning, as the distillation is lost if this happen; take care not to fill the alembic more than two-thirds, that in boiling the flowers may not rise too high, as that spoils the quality of the water; for twelve pounds of prepared roses, take twenty-four pints of water; when six have been drawn off, stop; four more may be drawn off separately, which will assist in another distillation of roses.

Double Rose Water. — Eau de Rose Double.

To make double rose water, put into the alembic the same quantity of roses, prepared in the same manner, having always care to change the refreshing water often: instead of river water for drawing it off, use simple rose water; but should there not be enough, add a sufficient quantity of simple water, or more, that there may be enough in the bottom to prevent the leaves from sticking. If there is a *bain marie* then the distillation can be carried on with a quick fire, without any fear of accident; if the alembic is well luted, there may be drawn off as much at first as the quantity of rose water used in the distillation, that is to say, the quantity put in; by this means it will be very strong of the roses. If the *bain marie* is used, there will be no necessity to put in the straw; after the quantity of any distillation is drawn off, still four pints of a weaker quality may be procured, which is not worth the trouble where the flowers are plenty.

Very strong Rose Water. — Eau ardente de Rose.

Take thirty pounds of picked roses; beat them in a marble mortar, and put them in an earthen vessel; beat four pounds of common salt, and lay in the roses in layers, upon which strew the salt, press them well down, and stop them quite close; leave them for ten or twelve days, and distil them in the *bain marie* as the others, with a very quick fire; do not be anxious for a great quantity, but that it should be strong and have a fine perfume, and six drops in half a glass

of water will be as strong as the same quantity of simple rose water.

LIQUEURS DISTILLÉES.

Citron Cream. — Crème de Cédrats distillée.

For twenty-four pints of brandy at twenty-two degrees, take four fine large, or six smaller citrons, very fresh, and of a fine perfume, zest and put into the brandy with four pints of water in a jar well corked; let them infuse several days, and then distil in the *bain marie*; it ought to give eighteen pints; dissolve three pounds and a half of sugar in fourteen pints of water; put it in the spirit, pass it through a bag, or filter it.

It would be advisable, that those who distil would attend to the first drops that come over the alembic, which are nothing but phlegm, and ought not to be mixed with the spirit; therefore take off a small quantity before the receiving bottle is placed.

Oil of Citron. — Huile de Cédrats.

There is no difference between this and the cream of citrons but in the sugar, which instead of three pounds and a half must be five: thus thickening, and making it more oily.

Parfait-Amour.

Citron is the base of this *liqueur*; there are only some other ingredients added, and the red colour that makes it, differ from the white; half an ounce of fine cinnamon, four ounces of coriander, bruised and infused with the citrons, and distilled as for the cream: the colour is made by two drachms of cochineal, two drachms of cream of tartar, one drachm of alum, all in fine powder, boiled in a small quantity of water; put it through a linen cloth, and add; filter the *liqueur* and bottle it.

Liqueurs des quatre Fruits Jaunes.

To twenty-four pints of brandy take two citrons, four lemons, one fine bergamot, or two small ones, two large Portugal oranges; zest all these fruits as

fine as possible; put them to infuse for several days in the brandy; put in four pints of water into this infusion, and four pints into the distillation, and dissolve three pounds and half of sugar in fourteen pints of water; mix it with the spirit, and pass it through a bag, or filter it.

Citronelle de Venise.

For sixteen pints of brandy zest twelve fine lemons, which put to infuse as has been directed often, and distil in the same manner: never forget in distilling for twenty-four pints of brandy to add four pints of water, and for twelve pints, two pints of water, and ten pints of water for the syrup, with two pounds of sugar; the whole is conducted as directed above.

Fine Orange.

For twenty-four pints of brandy zest twelve fine Portugal oranges, and leave them to infuse some days; then distil them; attend to what has been said of the syrup; for twenty-four pints of brandy, three pounds of sugar for the hard liqueurs, three and half for the more smooth, and from four to five for the oily; follow the directions for the quantity of water as already often given, and filter or put through a bag as may be requisite.

Fine Cinnamon. — Cannelle fine.

To sixteen pints of brandy add two pints of water; break two ounces of cinnamon, and put to infuse in the spirits, also the zests of two lemons, and an ounce of liquorice root; leave them to infuse some days, and distil them; make the syrup with two pounds of sugar and eight pints of water; finish as indicated before.

Cinnamon. — Cinnamomum.

For twenty-four pints of brandy take four ounces of cinnamon, two drams of mace, an ounce of liquorice root beaten; put them with two zests of lemon to infuse in the brandy for some days before distilling; make the syrup of four pounds of sugar with fourteen pints of water, finished as the preceding

ones ; this is an excellent liqueur, and which might be called oil of cinnamon.

Oil of Cloves. — Huile de Girofle.

For twenty-four pints of brandy pound in a mortar an ounce of cloves, and infuse it in the spirits; distil it as the foregoing; if for the liqueur, make the syrup of three pounds of sugar, and fourteen pints and half of water, and for oil, four pounds of sugar with the same quantity of water, and finish the same.

Anise Water. — Eau d'Anis, ou Anisette de Bordeaux.

For twenty-four pints of brandy take eight ounces of new anise-seed of Verdun, if possible; when old it is yellow and light, when new green and heavy: it is by having every thing the best of their kind that these compounds can obtain that excellence which every professional person would wish to arrive at in his compositions: rub them in a search to take out the dust; put them with the spirits to infuse in a jar with three zests of oranges, and half an ounce of bruised cinnamon; let it infuse for some days, and distil it with a moderate fire, never forgetting four pints of water, and drawing off the phlegm as is before directed, which is contained in the first half glassful that comes over the alembic: make some syrup upon the fire; but as the anise contains a bitter salt, which often makes the liquor milky, and consequently difficult to clear, put in the spirits to the hot syrup, which ought to be made with a quart less water than *eau blanche* may be made of it with three or four whites of eggs: when the sugar is dissolved and hot, put in the spirits and white water; stir it upon the fire till it is hot without boiling; put it into the jar, and leave it till the next day well stopped; filter or pass it through a bag. The oil requires only another pound of sugar to be added to the syrup.

Badiane. — Anis étoilé, ou Anis des Indes.

This liquor is called *Badiane des Indes*. For forty-

eight pints of brandy take a pound of *anis étoilé*; bruise and put it into the brandy, and leave it eight days; distil it, putting into the alembic with it six pints of water; dissolve seven pounds and half of sugar in twenty-eight pints of water; mix it; this liquor is often made red, and it is called *Huile de Badiane*, and in white *Crème de Badiane*: the red is made by adding the cochineal, prepared as in one of the foregoing articles: when it is coloured, filter or pass it through a bag, and bottle it.

Cordial Water. — Eau Cordiale.

To twenty-four pints of brandy add four of water, and the zests of fifteen lemons fresh and of a fine perfume; half an ounce of fine cinnamon, four ounces of *coriander* bruised; put all to infuse eight days; then distil; dissolve three pounds and half of sugar in twelve pints of water; mix, filter, and bottle it.

Barbadoes Cream. — Crème de Barbade.

For twenty-four pints of brandy and one of water take two fine citrons, the zests of six lemons and four oranges, a dram of mace, two of cinnamon, and twelve cloves; break all these ingredients and put the infusion in spirits for eight days; then distil and finish as the above.

Crème de Noyaux.

To twenty-four pints of brandy add four of water, half a pound of sliced kernels of apricots infused in the spirits for some days; distil it; add two pints of orange-flower water, three pounds of sugar, and twelve pints of water; filter or pass through a bag.

Oil of Roses. — Huile de Roses.

For twenty-four pints of brandy take six pounds of rose leaves, the single rose, if possible, put them to infuse for some time in a jar, adding four pints of water, and distil it *au bain-marie*; put four pounds of sugar and twelve pints of water for the syrup; colour it with the cochineal infusion, and pass it through a bag.

Crème de Moca.

For twenty-four pints of brandy take six ounces of burnt mocha coffee, grind it as usual, take care not to do it too much; infuse it some days in the brandy, and distil it *au bain-marie* over a slow fire, because the coffee rises, and should it do so it is lost; take off the phlegm; for the syrup take three pounds and half of sugar and fourteen pints of water; mix the spirits and filter.

Liqueur d'Angélique.

For twenty-four pints of brandy and one of water, take twelve ounces of fresh *Angelica* cut small; if there is none fresh, get six ounces from a druggist of Bohemian *Angelica*; cut it in pieces and infuse it eight days in the spirits, with a dram of mace, two of cinnamon, and twelve cloves, three pounds of sugar, fourteen pints of water; and proceed as above.

Scubac.

For twenty-four pints of brandy and four pints of water, infuse an ounce of saffron in a pint and half of the brandy to obtain the colour; put the remainder into a jar and add the zest of four lemons, two ounces of coriander, two drams of cinnamon, one dram of mace, twelve cloves, and an ounce of bitter almonds; bruise all these and put them into the brandy for eight days; distil it; pour off the brandy from the saffron, and keep it to mix afterwards, and put in the grounds to be distilled along with the other; distil it as usual; this liquor being more unctious than the other liquors, put four pounds of sugar and fourteen pints of water for the syrup; mix in the saffroned and the distilled spirits; mix all well and pass them through a bag. Observe that all these receipts require the brandy to be at the twenty second degree.

Huile de Vénus.

For twenty-four pints of brandy and four pints of water, take half an ounce of cinnamon, one drachm of mace, the zest of four citrons, half an ounce of carmine, half an ounce of anise, one ounce of coriander,

half an ounce of benzoin, half an ounce of florax, and a little pinch of walnut leaves ; bruise all these ingredients, and leave them to infuse for some days ; before distilling, take for the syrup four pounds and half of sugar, and fourteen pints of water : to give an oily colour boil a pinch of saffron in a gill of water, with which colour the liqueur ; strain or filter, and bottle it.

Crème de Cocoa.

Take a pound of cocoa, ready for use ; put it into twenty-four pints of brandy, with half an ounce of vanilla ; let it infuse for some days and then distil it ; dissolve three pounds and half of sugar in fourteen pints of water, mix ; filter or strain, and bottle.

Crème d' Absinthe.

For twenty-four pints of brandy, and four of water, take a small handful of fresh wormwood, but if dry an ounce is sufficient, with half an ounce of cinnamon and two drachms of mace ; infuse and distil ; mix with the common syrup, which is three pounds and half of sugar with fourteen pints of water.

Crème de Framboises.

For twenty-four pints of brandy and four pints of water, put in four pounds of rasps, and let them infuse twenty-four hours ; distil ; make the mixtures as before directed, and filter, or strain.

*Curaçoa, que l'on nomme le plus ordinairement
Cuirasseau.*

Cuirasseau, or *bigarade*, is nearly allied to the bitter orange, the dry skin of which is only used, it may be bought at the druggists ; take a pound, wash it well in warm water ; drain, and put it in a jar with thirty-two pints of brandy and two of water ; let it infuse fifteen days, shaking it from time to time ; strain it, and make a syrup of five pounds and half of sugar and twelve pints of water ; if the brandy is lower than twenty-two degrees, it will be necessary to keep some of the water out of the syrup, otherwise the

liqueur will be too weak; and all the foregoing receipts are given for spirits of that gauge.

Liqueur de Menthe distillée.

For twenty-four pints of brandy and four of water, take two small handfuls of fresh garden mint; infuse it some days in the brandy, then distil; put it into a syrup of three pounds and half of sugar and fourteen pints of water, and filter or strain, as usual.

Eau des sept Graines.

For twenty-four pints of brandy take an ounce of green anise, an ounce of fennel, an ounce of carrot, an ounce of carraway, half an ounce of angelica, an ounce and half of coriander, and a drachm of mace; bruise and put them all to infuse in the spirits, with a pint of water, for some days; distil; make the syrup as above; mix, and filter.

DOMESTIC ECONOMY.

Cucumbers.—Manière de faire les Cornichons.

Take gherkins, very green, and rub them well to take off the down, either with a brush or the hand, in fresh water, until they are perfectly clean; put them then into an earthen pot with a little garlic, a small handful of sea fennel, as much of tarragon, and a little long pepper: these different seasonings must be in proportion to the quantity and strength required; heat the vinegar without letting it boil, and put it over the gherkins; cover them well up; leave them well stopped two or three days; after that time pour it off; boil and skim it well, and pour it again over them; three days after repeat the same operation; the third time, when the vinegar is boiled and well skimmed, throw in the gherkins, and leave them upon the fire till they begin to tremble, but not to boil; take them off quickly, and put them into pots.

Bitter Oranges Pickled.—Bigaroux au Vinaigre.

Take the quantity of ripe *bigaroux*, or bitter

oranges, that is to be pickled; take off the ends of the stalk and put them into a jar; pour good vinegar over them; add to them a small handful of coriander and a little cinnamon, beaten together, and tied in a cloth, eight days; after pour off the vinegar and give it a few boils; put it to cool in a basin, and then pour it over the oranges: it is necessary to bung the jar well.

Turkey Wheat.—*Blé de Turquie au Vinaigre, que l'on sert pour Hors-d'Œuvre.*

Take the quantity of Turkey corn that is to be preserved, when it is well formed; *i. e.* when it is about the size of a small cucumber; strip off the leaves that are wrapt round it, take off the beard, wipe it well, and put it into a bottle, with a little salt, and some cloves, and fill it with fine white vinegar; leave it for some days; then drain it, and give the vinegar a dozen of boils; let it cool, and pour it over the corn; in a few days after, repeat the same operation; it must be well corked.

Canapés pour Hors-d'Œuvre.

Take the crumb of a large loaf, cut it in slices the thickness of three quarters of an inch; afterwards cut them into any form, and fry them of a nice colour in oil or butter; mince separately the hard yolks of eggs, whites; cucumbers, capers, anchovies in strips, different fine sweet herbs, small salad, &c., and put them in a little oil; season the *canapés* (fried bread) with salt, pepper, and vinegar; dress it handsomely, and garnish it tastefully with hard eggs, ham, beet-root small herbs, anchovies, capers, &c. &c., and serve upon dishes for *hors-d'œuvre*.

Dressed Cucumbers.—*Concombres Marinés.*

Skin some cucumbers and cut them very small, put them in a dish, and season them with salt, pepper, and vinegar; leave them in it for some hours; when ready to serve, put them into a cloth and express all the vinegar from them; dish, and put over them a little oil and pepper, and serve for salad or *hors-d'œuvre*.

To make Coffee.—Café à l'Eau.

Take the best coffee, the Mocha is always preferred, and burn it a fine equal deep brown, which should be done in a coffee roaster, and used immediately. The method to make it: For six cups of coffee, measure six cups of water into a coffee pot, and let it boil; put then in a little isinglass and six table spoonsful of coffee; stir it well to allay the boiling; put it upon the fire, give it two or three boils, stirring it constantly with a spoon; take it off, put in a cup of cold water, and leave it to clear half an hour; after which it may be poured off clear.

Cream Coffee.—Café à la Crème.

It is made in the same manner as coffee à l'eau, in adding half a spoonful of coffee to every cup of water: while the coffee is clearing, boil the cream and add the coffee as taste directs.

Drinking Chocolate.—Chocolat en Boisson.

Take good chocolate *de santé*, or *vanilla*; the proper chocolate cups are marked for the quantity to be used, which is generally twelve and sixteen cups to the pound; if it is for *chocolat à l'eau*, that is to be used with water, make twelve cups; if it is cream, sixteen; put into a chocolate pot as many cups of water as is necessary; and when it is nearly boiling, put in the proportion of chocolate in pieces, and mill it well; give it some boils, and put it to simmer upon hot cinders; when ready to serve, mill it again till it froths; serve it then in chocolate cups.

WINES.—*Vins.**Choice of Wines.—Choix des Vins.*

Examine it well in the glass; it ought to be beautifully clear and of a ruby colour, of a fine flavour, free from particular taste, not clammy, strong without being pungent, a good body without harshness; these qualities constitute good wine, and are the only characteristic signs that can be given; all the rest depends on delicacy of taste.

Wine is not good till it has acquired its maturity, and till it loses its phlegm: when new, it ferments upon the stomach and goes to the head; and when too old, by the loss of its qualities, it attacks the nerves; yet we are not able to give a decided judgment on this point, as so much depends upon the seasons; some seasons giving wine that may be drunk in two or three years; and others which cannot be drunk till four or five, which depends upon the vintage; it is not possible for those who depend alone upon taste to determine.

The French wines merit the reputation they hold, particularly among strangers. The amateurs prefer those of Burgundy, because they have the advantage of being high flavoured and light.

Every vintage has its particular mark, in what is called high Burgundy. The wines of Auxerre and Tonnèrre are in high estimation; but as the limits of such a publication as this will not permit of a very extensive description, those wines will only be mentioned which are used at grand entertainments. The wines of Beaune in good years rival the best vintages; this wine is of a fine red colour, and possesses the best qualities; it bears water, and keeps a long time without any alteration; it is always better to drink it in its fourth or fifth year. After it come the wines of Pomard, Volnay, Nuit, Chassagne, St. Georges, de Vonne, du Chambertin, Clos de Vougeot, and Romanée. The Romanneé-Conty is the best of all the Burgundy wines.

White Wines. Those of Chablis are very agreeable; those of Meursault are better, but the Chevalier Morachet surpasses them in general; there are few white wines made in that district.

Champagne.

After the Burgundy comes the Champagnes; their chief quality is that of raising the spirits; they are almost all white, although they cultivate nothing but black grapes, but from the manner of manufacturing them, they give them the partridge eye which distin-

guishes them; the red is not much esteemed, except those of Bouzy, Verzai, and Vergenai; they are warm in the mouth, although light and of an agreeable flavour. This wine is aperient, does not bear water, and intoxicates easily. Those that are most esteemed, grow near Reims, as Ay, Sillery, and Espernay; those wines keep better since they have been made of black grapes; they seldom came formerly sound till three years; few wines are as susceptible as these are; they become thick, and afterwards depose a sediment in the bottle, and threads in it that render it nauseous; much should not be bought at a time, unless it is of an uncommon fine vintage, and low price.

Bordeaux Wines.

These wines are as highly esteemed as Burgundy. In the first class, the most renowned vineyards for red wines are Lafitte-du-Château, Tours, Château-Margau; Aubrion-du-Château; Premier Grave, and Ségur-Médoc.

Second class: Mouton-Canon, Médoc-Canon, Saint Emilion, Rosans, Margau, la Rose-Médoc, Pichon-Longueville, Médoc-Potelet, Saint Julien-les-ville, and Saint Julien; vin de Pape (*Grave rouge*), vin de la Mission, (*Grave rouge*), and all the *haut* Pesac; as to the rest, there are little distinctions.

Third class: these wines are generally served at the second course. The numerous wines of Pouillac are of an excellent quality: the most appreciated are those of de Gescourt, Saint Estève-Catanac, and a great many others; it is only meant to be remarked here, that all who possess those wines, must let them be five or six months in bottle before they drink them, as they always sicken during the first two or three months, and taste worse than from the wood.

White Wines. — Vins Blancs.

The Haut-Barsac, and the Haut-Preignac, which is called M. Duroy, is of the first quality, the Sauterne; and the second, the Barsac, Langon, Carbonieux, and Podécillac. After the wines of Bordeaux, come those

of Languedoc, l'Hermitage, de la Côte Rôtie, du Dauphiné, and of Provence. The most known are the hermitage of a fine red and high flavour; they must be kept some years, as otherwise they are harsh, but delicious when of a proper age. The white wines are more heady, and verge to the yellow. Those of Roussillon are stronger and thicker; it is necessary to keep them a long time, and not to bottle them till they are fine, which happens in consequence of proper treatment, sooner or later; this wine keeps thirty years, and often much longer; at that age, it acquires the taste of Alicante; it ought always to be decanted with care, as it deposes a sediment in bottle; the white is not subject to this inconvenience.

The wines of Languedoc are all very good, and favourites of the fair sex: the most esteemed are those of Frontignac, of which there are both red and white. This wine unfortunately grows thick and is heady. Then comes the Lunel, red and white: there are years in which it is as good as the Frontignac.

The Jurançon of Béarn, Basses Pyrénées, is an excellent white wine; it is principally distinguished by a flavour of *truffle*, and has the advantage of keeping long. — The wines of Provence are good, but the red are rather strong; the white for the most part are musky; those in chief repute are the *gemenos*, which are called the wines of Toulon; the *marque* of Barbautan, and many others which are drunk at desserts or collations. — The wines of Tavelle are heady, but excellent; those of Côte-Rôtie, Saint Peyret, and Condrieux are most esteemed: formerly they were served at the best tables with *entremets*; they are now replaced by those of Bourdeaux. — Those of Barre, Moselle, and the Rhine, are highly esteemed. — The wines of Barre are agreeable and light, but do not bear transportation. The Moselle are white, light, aperient, and very good. The most esteemed of the Rhine are white: of the Hungarian wines the St. George's is that which is sold at a high rate for tokai: it resembles it very much, but the great difference is known to the

connoisseurs and *gourmands*; at St. George two kinds are made; those that are destined to carry the name of *Wermoute* are made by adding a thimble-full of the extract of wormwood to a half bottle, corking it well, which gives it that bitter taste, and excellent quality of fortifying the stomach and facilitating the digestion. There is no vineyard of that name, nor any grape that has the taste. The tokai is well known by name, but few know the quality from drinking it. It is an excellent wine, but cannot be bought, as the Emperor of Germany is the sole possessor of the territory in which it is cultivated. The Emperor of Russia possesses a small portion of this territory as a gift from the Emperor of Austria, so that these two sovereigns are at present the possessors of this invaluable wine, of which they make presents to the ambassadors of different courts, &c. &c. and sometimes, though rarely, finds its way from sales into the market. This wine, excellent as it is, does not easily bear fermentation or clearing: should a bottle not completely filled be left, in a few days it will be hardly recognizable. It is said that the wines grown on the higher vineyards are not subject to this inconvenience.

The wines of Greece most esteemed are those of Cyprus; they keep fifty years, and even more, and have always been in great repute. They are very pleasant and agreeable; but extremely dear, and very often adulterated: they are nourishing and balsamic, smell a little of the skin or *outré* in which they are kept; and although disagreeable to some, it is perhaps the surest mark of their genuineness.

After this wine comes that of Stançon; it is stronger than that of Cyprus, and has a very agreeable flavour. There is another of the same isle, which passes for nectar; it is called *Chio*. The ancients sought this wine for libations and sacred purposes: little of it comes to Europe. There is also the Malvoisie of Cyprus; it is a muscated wine, that is much esteemed: it is often sold for that of Syracuse.

Madeira is well known. This wine to be good ought

to be hard with a little bitter, an agreeable and resinous flavour, which it acquires from the cask. The Malvoisie of the same vineyard is also excellent, and is much sought after by *gourmands*; it is soft, pleasant, and healthy. Of the Spanish wines the best and the most known are those of Malaga; they are of different qualities: they ought to be chosen oily, without being thick, of a fine taste and nearly of a golden colour; there are some red, which are excellent; they keep very well, and preserve their fine flavour. They are drunk in France at desserts, and given as restoratives; but if taken to excess become dangerous. As to port wine, suffice it to say, that its good qualities are known. It ought to be kept three or four years. The British isles consume a great quantity of it: there are both white and red; but the white is not very common. Among the Spanish wines that of Alicant is distinguished, which possesses the same virtues, though less agreeable to drink, which comes from its being thick; it is of a deep red colour, bordering upon the black when new. It is necessary to keep it a long time, that it may depose, and to change it often in the wood; when it is bottled, though drawn off perfectly clear, it still deposes a sediment; it must therefore be decanted. When it is old, it acquires more quality, and its colour is then that of the skin of an onion; then it is truly good and beneficial; it repairs the debility of the human frame from whatever cause, and gives a tone to the stomach; but it must be used in moderation, as it is very heating.

Those of Rota have the same qualities and colour, but a more agreeable flavour. That of Xères is white, hard, and bitterish: it is one of the best of the Spanish wines, and is drunk at desserts. That of the Canaries is preferred to all the wines of the Malvoisie by real connoisseurs, because it is light and keeps long. It is a made wine, of muscatel raisins; it has excellent qualities for the stomach, but must be avoided by the bilious.

The Packarets are hard and very pleasant. Those

of Bénicarlos are sweet. There are also throughout Italy very fine wines, the most esteemed are those of Falerno, so vaunted by Horace. That of Albano, or primitive Rome, was the first wine made by the Romans, and drunk at their solemn festivals; it is still in estimation; this wine is light, pleasant, and seldom goes to the head; there are both white and red; it is given to the sick.

There are also Tuscan wines, that do not cede to any of the above, which are those of MonteFiascone, which the Tuscans esteem above all others, but that is perhaps an error, as it is in no way superior to the others; but in that of intoxicating sooner. That of the territory of Venice is excellent and piquant. The Neapolitan wines the most known are those of *Lacryma-Christi* and *Gaëte*; they are red, light, and of a pleasant flavour.

Management of Wines.

The first racking or change of the wines ought to take place the middle of March, after the first vintage; for this purpose casks ought to be taken that have been lately emptied; rince them with the greatest care, and scrape out all the tartar that may be attached to them, as it is hurtful to the quality, delicacy, and perfume of the wine; they should be equally cleaned on the outsides, and the bottoms must be freed from the moss and mushrooms that may have grown on them: nothing must be left dirty to the hoops; all must be cleaned with the greatest care: after these precautions the casks must be sulphured by a long match, narrower at one end than the other; it ought to be done when the weather is clear and dry; when ready to fill rince it with half a bottle of Cogniac brandy, drain it out well, and draw off the wines from the lees, with a bellows or pump; then cork the wine with a new bung, wrapt round with *lessived* linen, that is, washed with the lees of wood ashes, not soap; as the casks are filled, arrange them upon their stands; great care must be taken to keep them full; every month they ought to be filled up, as they are continually losing: attention

must also be given to have some of the same wine in reserve for that purpose, for if an inferior wine is put in, it will spoil it. In the September following, or in six months from the first drawing off, it must be racked again in the same manner. It is in the repetition of this operation several times, that the wine acquires that quality and fineness that brings it to maturity, which prepares it for fining. For all sorts of red wine whisk five whites of eggs, and mix them with four pints of river water; draw off from the cask, to be fined, three bottles of wine: take a stick the size of a sweeping-broom-handle, and cut it at one end in four, so that it will distend like a claw-foot; these being held together can be introduced into the bung-hole; after the whites of the eggs have been put in, with this stick agitate the wine so that it may be entirely mixed with it; but do not descend so low as the bottom of the cask; when it is well mixed the ends of the cask are beaten to shake the wine, and giving a tremendous stroke to the top, bung the cask: this operation ought to take place in fine calm weather; and it ought to be left eight or ten days. All these directions and remarks are equally applicable to red and white wines; the only difference is that of the materials used for fining. Therefore, when there is white wine to be fined, employ isinglass, a piece of which, beaten and incorporated in twelve pints of water, is sufficient to fine three pieces of wine; take the necessary quantity, and prepare it, as for fining jellies, with river or spring water, which ought to measure about four pints when put into the cask, that it may be the more easily spread throughout the mass; when it has been all well worked with the stick as before indicated, beat and stop it: it ought to be pierced to give it air, as it facilitates the fining. If however, after every care, the wine is still thick, boil four English pints of milk or cream, and when cold, take off the cream; put it into the cask: it will then not be long in clearing: on the contrary, if it is red wine that is thick, take grey paper, without smell,

and roll it up sheet by sheet, introducing them at the bung-hole, and allowing each as it goes in to distend before another is introduced: let them fall to the bottom, and do not draw off the wine till it is clear.

There are many other ways of fining wine; but as these are simple, both in application and effect, Monsieur Beauvilliers does not reveal his knowledge on that head.

The thickness of wines arises from known and unknown causes; the known are the want of attention to the proper times of racking, the not filling up of the casks, their being put into hot cellars in summer, and drawing from them for use; these causes depend entirely upon proper management; but there are others which cannot be so well accounted for, such as the consequences which follow hot and dry summers, or cold and wet ones; when the natural combinations are obstructed, and the active powers languish; but care and judicious treatment will in the end succeed: the malady once fixed there may be danger of a relapse; and all wines that have given much trouble in fining, ought to be used as soon as possible. If in piercing the wine does not spring out clear, as it ought to do, but comes sickly, drop by drop, then, besides what has been indicated above, beat an ounce of cream of tartar, put it into a bottle nearly filled with wine that has been racked, shake it well till it dissolves; put in two pints of brandy, and twelve bottles, less or more, of wine of the same year: this operation ought to be successful in clearing the wine.

Observations upon the Manner of bottling Wines.

When a piece has been fined, it ought to be raised a little behind, so that it may incline to the fosset; this inclination should not be more than two inches; this precaution is necessary to prevent the necessity of troubling the wine when it becomes clear. It is not necessary to give a detail of piercing casks, as no one unaccustomed to such work would attempt to refine and bottle wines.

Remark.—Shot lead is often used in cleaning bottles, is very dangerous, and as it has happened that some of the grains have remained, the custom ought to be entirely given up, as it is a certain poison.

Manner of preparing Wax for Bottles.—*Manière de préparer le Goudron pour goudronner les Bouteilles.*

Take a pound of rosin, and an equal quantity of arcanson, half or three-quarters of a pound of tallow ; mix them in a small varnished earthen pot ; let these ingredients melt over a moderate fire ; stir till they are perfectly mixed ; watch it well, and take it off the fire before it boils, to prevent the consequences of its flying over into the fire, which may endanger the house.

Mix this preparation with red or yellow ocre, Spanish whitening, or soot ; if soot is used it is recommended to put in rather more tallow, which for economy is to be such as is considered in families useless, as the ends of candles, or the scrapings from candlesticks. This is by no means nasty, because nothing is so easily purified as tallow and all unctious matters, but such economy is little understood in England.

Note.—The wax ought to be made of different colours, as where there are great varieties of wine used, it is an easy way of preventing mistakes.

SUPPLEMENT.

Different Ways of making Vinegar.—*Différentes Manières de faire la Vinaigre ; le première Manière est d'Orléans.*

Take such a cask of wine, white or red, as is necessary ; fine it as directed in the article that treats of wines ; when it is clear put in a wooden fosset, as a brass cock is dangerous ; draw off a third of it, bottle and cork it well ; then fill up the vinegar with good wine of the same colour ; stop it lightly with a cork, wrapt round with paper or linen, and set it in a temperate place, rather cold than hot, and let

it be a foot and a half from the ground ; at the end of another month take off another third, and again fill it up, and go on doing so.

This method may serve for twenty-five or thirty years, if the cask is bound with iron, and that no thick or musty wine is put into it.

Second Way.—Deuxième Manière.

According to the quantity of vinegar, procure some yew timber, reduce it into shavings ; put it into a cask of wine that can be lifted in the hands : this will give good vinegar.

Third Way.—Troisième Manière.

For very strong vinegar put into a cask of wine thirty pods of ripe long pepper, which ought to be of a fine red, and a quarter of a pound of ginger ; leave it fifteen days, then draw out the pepper, which has been suspended by a thread in the cask on purpose, and the bag of ginger ; dry them that they may be in readiness to be used again for the same purpose.
—*Note this attention.*

Fourth Way.—Quatrième Manière.

To make vinegar in a very short time, and make it return again to wine, (used by vinegar merchants when vinegar paid less duty than wine.) A day or two before they sent their wine into Paris, they put into each piece a handful of beet-roots, by which they were soured in a very short time ; when housed they drew these out, and replaced them by a handful or the same quantity of cabbage-roots.

Fifth Way.—Cinquième Manière (Excellent.)

To a barrel of wine, put in an ounce of cinnamon, two ounces of long pepper, one ounce of ginger, two ounces of black pepper in grains, and three or four nutmegs grated to powder ; when all these spices are prepared, put them into a hair bag, boil them two or three times in about twelve pints of good vinegar, then boil the same quantity of good wine ; put it into a barrel half filled, which may be filled up

with wine a little turned, if there is any; stop it, and leave the wine to make.

Another simple Manner to make Vinegar in the Country.
— *Simple Manière de faire du Vinaigre à la Campagne.*

Take brambles, or wild blackberries, gather them before they are ripe, but when they have attained a fine red colour; put them into a pot with red wine; give them a boil; put the whole into a cask and fill it up with wine; add a handful of salt, and some whole long or black pepper; stop the cask, and in a month it will be good vinegar.

Another Manner.—Autre Manière.

Take a pint of rye flour, and mix it in good vinegar of any kind: work it into a firm paste, as if for bread, and put it into the oven after the bread is drawn; let it dry well so that it may be reduced again into flour; mix it again in the same manner, and dry and reduce it; and again a third time, when it may be put into the barrel; which, in a very short time, will produce an excellent vinegar.

Rose Vinegar.

Take a quarter of a pound of the leaves of wild roses, and brambles, that are not fully ripe, with an ounce of very ripe barberries, dry them all in the shade; when they are sufficiently dry, reduce them to very fine powder; put half an ounce of this powder into half a pint of good red or white wine; shake it and leave it to repose; put it through a linen cloth. This is Rosat Vinegar.

It is said, the same result may be obtained by putting a drachm of the marrow of a hare into two pints of wine.

Vinaigre du Connétable.

Put into a well varnished earthen jar, capable of containing twelve pints, eight pints of rosat vinegar, with a pound of new Alexandrian raisins, stoned; put the jar upon red cinders for ten hours, after which give it some little boils; when half cold, pass it through a linen cloth, bottle and cork it well.

Vinegar of Lavender for the Toilet.

Prepare a jar of a proper size, and to every pint of vinegar add half an ounce of fresh lavender flowers, and some zests of lemon; leave them to infuse twenty-four hours: put the jar, well luted, upon hot cinders for eight or ten hours without boiling; pass it through a bag, or filter; bottle, and keep it closely waxed.

Thieves' Vinegar. — Vinaigre des quatre Voleurs.

Take an ounce of the tops of wormwood; rosemary, sage, mint, and rue, of each half an ounce; flowers of lavender, two ounces; aromatic gum, cinnamon, cloves, nutmegs, and fresh garlic, two drams of each; half an ounce of camphor, and eight pounds of red vinegar; beat all these ingredients well, and put them into a proper earthen jar, and pour the vinegar upon them; the garlic ought to be sliced; and after stopping the jar, put it in the sun or in a hot place, such as a sand bath, for three or four weeks; wring out the ingredients, and filter it through grey paper; the camphor must be dissolved in a little spirits of wine. This vinegar ought to be kept closely corked.

Tarragon Vinegar.

Put into a proper jar twenty-four pints of good white vinegar; take a pound and half of fresh tarragon leaves, which must have been dried in the shade; take care that they do not heat; when it is ready, put it into the vinegar, adding a small bunch of cloves, and the zests of two lemons; then stop the jar well, and set it in the sun fifteen days, or it may be put two or three times in a cool oven, when it will be ready for use. It has been usual to put in salt, but that is not necessary; pour off the vinegar, express the leaves, and filter it through grey paper, a fustian bag, or take a large hair search, cover it completely with double filtering paper, put in the vinegar softly by degrees; and when it runs clear, bottle and cork it well.

Vinaigre Surard

Is made as in the last receipt, in putting in a third less of the elder flowers than of the tarragon.

Rose Vinegar for the Toilet or Salads. — Vinaigre à la Rose pour la Toilette ou les Salades

Is made by putting in the same quantity, that is to say, a pound and a half of dried rose leaves, into twenty-four pints of vinegar, and instead of cloves and lemon-zest, a bunch of the roots of Florence lilies, well dried; when the vinegar is made, preserve the iris roots * by draining them for the same purpose, as they will do several times.

Ravigote Vinegar. — Vinaigre à la Ravigote.

Take tarragon leaves prepared as above; *pimpernel* leaves, chives, and shalots, of each two ounces; fresh garlic and flowers of elder, an ounce and half, the zest of two lemons, and a dozen of cloves bruised; put all into a jar, and pour over them twenty-four pints of good white vinegar, it must be very strong, as the other ingredients tend, from their viscous nature, to reduce the strength; when it is finished put in two ounces and a half of spirits of wine, which will give an excellent vinegar, that may be preserved a long time. It ought to have a full month to make.

Note.—In proportioning the ingredients, smaller quantities may be made.

Cider Vinegar. — Vinaigre de Cidre.

To a barrel of cider prepare a pound and a half of leaven of rye, flour, and if vinegar is not employed in making, it may be allowed to sour of itself, and when it has sufficiently taken, mix it with warm water and put it into the cider; shake it well and mix it with a stick as is recommended in the fining of wines; put the cask in a warm place, which retains almost always the same temperature, and in ten or twelve days the vinegar will be fit for use; when it is made, put it in bottles. If the vinegar is made of Perry it will be much better, and have a finer appearance.

Beer Vinegar

Is made in the same manner as that of Cider.

* Note this.

Mustards.

No receipts are given, as it is less expensive to purchase than make them; the best flour of mustard may be bought, and on the evening before, or the day it is to be used, mix it either with warm water, soup, or vinegar, and a little salt.

A Way to give to Veal the Taste and Appearance of Pickled Tunny.—*Manière de donner au Veau l'Apparence et la Goût de Mariné de Thon.*

Take a fresh *noix*; it must be rich and white; if in winter, let it hang three or four days; if in summer, only one; take off the skin and cut it in four, taking out the nerves with the fat; have a quarter of a pound of dry salt well beaten, and rub it completely with it; put it into a vessel with some slices of onion, parsley branches, a little thyme, a bay leaf, some ginger, a clove of garlic, a dozen of juniper berries, some bruised black pepper, and three anchovies beaten; mix all well in the vessel; cover it with a leaved cloth tied tightly over; after four days, turn it, and leave it again four days; then take away two-thirds of the juice that has come from the veal, and put the remainder with the veal and other ingredients into a stewpan; add a bottle of good white wine, and give it a boil; then cover the fire and let it simmer; when ready, put it into the vessel where it was seasoned, and let it cool in the liquor; next day, drain it well, and put it into a pot or glass bottle, covering it with fresh olive oil, then with parchment, and serve it as *Tunny*.

Chou-Crouête.

Wash and prepare the quantity of cabbage to be preserved, and take out the stock with a piercer made on purpose; put them in a heap to sweat for a day or two; have a cask or casks well cleaned, choosing those that have been used for white wine in preference to any other; and take care always to cover the sides of the cask, as the *crouete* is packed, with the large outer leaves;

when it has undergone a fermentation, it is one of the most healthy viands, easy of digestion, and an excellent antiscorbutic. It is cut in thin slices to appear like narrow ribbons; some lay them to sweat upon cloths in the shade before they pack; others cut them over the cask and pack them immediately; they must be spread equally with the hand in layers of three or four inches, the cask being first covered with common salt; upon every layer, a sufficient quantity of salt is strewed, with a few juniper berries or carraway seeds to aromatize it; it must be well arranged, either by the hand, a wooden pestle, or a man booted to tread it down; the work is continued from layer to layer, till the cask is filled, when another layer of salt covers the whole; the proper quantity of salt to be used is a pound to fifty or sixty of cabbage; over the last salting is spread the outer leaves of the cabbage, and over them a wet cloth; the head of the cask is then put in, and a considerable weight is laid upon it to prevent the cabbage from rising during the fermentation.

Four or five inches ought to remain empty above the head of the cask, into which a wooden spicket should be introduced, by which to allow the cabbage water to run off, which is extremely *fœtid* and thick. This water must be replaced by introducing or filling it with salt water or pickle, and this must be done every three or four days, till it runs off clear, and has no bad smell; this takes place generally in about fifteen days, when the cask is in a cool place. The cask ought to be filled up every month with pickle, and the cloth changed every two: it is necessary that the pickle should always be an inch or two above the *croute*, and care must be taken that there is no space left between the *croute* and the cask, so that it is necessary to pack it well.

Prepared in this manner, and kept in a cool place, the *croute* keeps throughout the winter. It tastes acid, and most people come to like it, but those who do not, have only to steep it longer in hot water before it is cooked.

Added to the facility of digestion, which is of great importance for flatulent stomachs, its antiscorbutic qualities, which Captain Cook was so well aware of, that he preserved his men three years in health at sea, by the use of it two or three times a week.

Preserved Sorrel. — Oseille pour Conserve.

Clean and pick the quantity of sorrel to be preserved; let it be well washed and drained; throw it into boiling water, and let it be three-fourths done; put it into a drainer, leave it there twenty-four hours, then hash it; put it into a brass pan, and set it on the fire with a little salt, and reduce it, turning it constantly with a wooded spatula, that it may not stick or burn, till it is of a proper consistence, such as that of *sain-doux froid*.* Let it cool a little, and fill the pots; put it in a cool place; two days after, cover it with clarified butter; some days after this, cover it with strong paper, and over it parchment or leather; keep it in a cool dry place.

Preserved Endive. — Chicorée pour Creserve.

Take the quantity of endive necessary; pick away all the green and coarse leaves; cut off the points, and dress the roots in such a manner that they continue whole; wash them in several waters; throw them into boiling water; give them two boils; take them up, and put them into fresh cold water; put a cloth into a drainer, and put them in to drain; leave them all night, press out all the water by squeezing them; arrange them into pots, pressing them well down; make a strong pickle of salt and water (article *Salt Water*), let it cool; fill the pots with it till within an inch and a half of the top; two days after put in an inch of good oil, and cover them as directed in the foregoing receipt. When they are to be used, steep them for six or eight hours in fresh water; from that throw them into boiling water, and proceed to cook them as if they were in their season.

* Cooled hogs-lard.

To preserve Kidney Beans. — Haricots verts pour Conserve.

Prepare the beans, which ought to be young and tender, by taking off the two ends, throwing aside all that are hard or blemished ; put them into fresh water ; have water with a handful of salt boiling on a quick fire ; put them in, give them two boils, and put them into cold water ; drain well, and arrange them in proper lessived jars ; fill them up with a strong pickle ; cover them with good oil, and stop them with corks ; tie paper and parchment over, and put them in a cool dry place ; serve them as new beans ; freshen, blanch, and cook them in a brass pan.

To preserve Cucumbers. — Concombres pour Conserve.

Take them well grown, but not quite ripe ; cut off the ends as is done for garnishing (article *Garnishing*) ; pare them and cut them in four ; take out the seeds ; take new earthen jars and wash them, for on that depends their preservation. Strew the jars with salt, and pack in the cucumbers, strewing salt upon every layer till they are full, covering the whole with it ; cover them as above, without however putting either butter or oil, or any other fat substance ; put them in fresh water the evening before using them ; dress them as if fresh.

To preserve Beans. — Fèves de Marais pour Conserve.

Choose the smallest, tender, and freshly shelled ; put them into very nicely cleaned bottles ; do not press them together, but rather leave a little space ; stop them with good new corks ; fix them down with wire before you put them into the water ; put them into a boiler of fresh cold water ; put to it a moderate fire, and let them remain till the water boils ; leave them then an hour to cook ; take the boiler off the fire, and let them cool in the water ; take them out, and rosin them as directed for wine ; turn the bottles down in a bottle-rack, or stick their necks down in the ground,

and cover them with earth. When used, blanch and cook them as new beans, adding a little savory, which ought to be prepared in the following manner in its season.

Preserved Savory.

Clean and hash it ; mix it in a sufficient quantity of clarified sugar, and reduce to a consistence of a preserve ; cover the pots with paper wet with spirits, and cover the whole carefully. When the beans are ready to serve, mix in a little of this preserve.

To preserve Pease.

Take the smallest and best ; do them in bottles exactly as is directed for the *fèves de marais*, and put them up and keep them in the same manner ; when used, cook them as fresh pease.

To preserve Asparagus.

Take the finest to be had in the height of the season, scrape and clean them, wash and tie them in bunches, cut them of an equal length ; put a pot upon the fire filled three parts with water, with a little salt, vinegar, pepper, and a few cloves ; when it boils, *blanch* them ; take them out, arrange them in stone jars, and fill them up with a strong pickle of salt and water ; in some days pour off that pickle ; boil and skim it, and pour it again into the jars ; in two or three days cover them two inches with oil, and then with paper and parchment ; put them in a dry cool place ; three months after, make a new pickle ; clarify it and let it cool ; drain and put them anew in the fresh pickle, and also fresh oil ; cover the pots as before, and use them as new when there is occasion.

To preserve Artichokes.—Artichauts pour Conserve.

Prepare them as if intended to cook them whole ; give them a quick boil ; take them off, and take out the choke with a spoon ; let them drain, and arrange them in pots ; have a very strong salt pickle, pour it over, and let them be well covered ; then put melted butter over ; cover them as in the preceding articles.

To preserve Artichokes. — Artichauts à l'Italienne.

Take artichokes and cut them in four or six pieces, according to their size; take out the choke; put them into boiling water, and let them boil five minutes; put them into a salt pickle, and preserve them as the others.

To preserve Artichoke Bottoms. — Culs d'Artichauts.

Boil the artichokes till the choke comes easily out, but take care that they do not become too soft, as that would prevent them from preserving; when they are prepared, rub them with a lemon, put them in jars, and follow the same process as for artichokes.

To preserve Tomates. — Tomates pour Conserve.

Take the quantity to be preserved, let them be ripe, and of a fine colour; cut them in two; express the juice, and take out the seeds; then put them into a sweet-meat-pan that is untinned; put in a good *mirepoix* (article *Sauce*) highly seasoned without any other liquid, and a sufficient quantity of salt: reduce them to the thickness of a *purée*, stirring it constantly with a spatula; rub it through a search; return it into an untinned or brass pan, and reduce it to the consistence of apple marmalade; put it in pots, and in two days cover it with clarified butter and oil-paper; parchment it, and keep as other preserves.

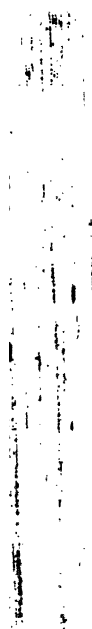
To preserve Verjuice.

Choose the quantity of verjuice that will be necessary to fill the bottles; let it be green and hard; rub off the raffles and stalks; put them into a mortar with a little salt (or without it, if you intend to make lemonade with it, or to drink in any way); take it out of the mortar; wring the juice out well over a search; beat them anew, or put them in a press, if not, wring them in a new cloth; take a fustian bag, wet it, and flour it in the inside where it is woolly; hang it up; pour in the juice; put under it an earthen vessel, and return it into the bag, till it becomes clear as rock-water, and for that, two vessels are required; when

that is done, have bottles either new or very nicely cleaned, into which put lighted matches, to insure the preservation of the juice; this may be done by fitting a cork (by having it much pointed), to all the bottles, and passing a wire through it which, may be hooked at the end, to which the lighted match is fixed; put it into one of the bottles, and when filled with the gas, or smoke of the match, take it out, and put it into another, but first* cork the one that is filled with the gas, with the cork that had before been fitted to it; in this way proceed till the whole are filled; then fill the bottles, beginning with that which was at first sulphured, and stopping them very closely, set them upright upon a shelf, and when they are to be used, take off the little scurf that forms upon the top. Use this verjuice in all made-dishes, instead of lemon; there is no difference; it may also be used to make lemonade and punch with adding a little spirit of lemon. It has been kept three years without alteration.

Note.—Some receipts for the preservation of truffle, making potatoe and chesnut flour, &c. have been withheld, either from our having better methods ourselves, or that the materials are not indigenous with us. — It is recommended to such as would really benefit from this work, to read it over with attention, as knowledge is not to be attained by flying from receipt to receipt; arrangement is as necessary to a cook as to any other profession; besides one receipt throws light upon another, as it is only by searching that knowledge is attained.

* It is generally to *minutia* that a cook owes superiority.



TWO SERVICES FROM SIX TO EIGHT COVERS.

FIRST COURSE.

Crawfish
Soup. *Potage à la Bisque
d'Ecrevisses.*

Remove Salmon.
Saumon.

Lobster Sauce
Homards.

Beef Palates with
Cucumbers.
*Hachets de Palais de
Bœuf aux Concombres.*



Sweetbreads.
*Ris de Veau à la
Dauphine.*

Lamb Kidneys.
Rognons de l'Agneau.

Mutton Cutlets.
Côtelettes à la Soubise.

Soup.
Potage à la Reine.

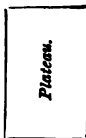
Remove
Poussins à la Turque.
Roasted Fowls with Rice.

SECOND COURSE.

Woodcocks.

Remove Rice *Soufflé.*

Small Biscuits.
Pains à la Duchesse.



Calves' Feet Jelly.
Gelée de Pieds de Veau.

Verjuice Jelly.
Gelée de Verjus.

Meringala.
Meringues.

Apple or Gooseberry Sauce.

Green Goose.
Oison à la Broche.

Apple-tart.
Tourte des Pommes.

A cook should never think of implicitly following any bill of fare, it would be quite impossible; they only serve to shew the proper arrangement of the table, and the relative situation of dishes, which, after the knowledge of cooking, is of greatest importance, thousands of different combinations may be made from the foregoing pages.

TWO SERVICES FROM SIX TO EIGHT COVERS.

FIRST COURSE.

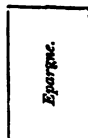
Soup.
Potage au Vermicelle.

Remove Carp. *Câpe au Bleu*

Sauce
aux Capres.

Fillets of Beef glazed.
*Filets de Bœuf
sauf dans leur Glace.*

Mutton Tails.
*Queues de Moutons
glacées à la Chicorée.*



Pickles.

Roast Beef.
Rosbif à la Broche.

Calves' Brains
*Cerveilles de Veau
en Marinade.*

Pork Cutlets.
*Côtelettes de Cochon,
Sauce Robert.*

SECOND COURSE.

Snipes.
Bécasses à la Broche.

Remove *Nouilles soufflés
et Meringués.*

Bread Sauce.

Apple Fritters.
Beignets de Pommes.

Truffles in Wine.
Truffes au Vin de Champagne.



Bread Sauce.

Pheasant.
Faisan à la Broche.

Spinage in Cream.
Epinards à la Crème.

Small Pastry.
Darioles.

A DINNER FROM EIGHT TO TEN COVERS.

FIRST COURSE.

Cabbage Soup.
Potage aux Choux à la Paysanne.

Remove boiled Turkey.
Relevé Dindon bouilli.

Salmon.
Dalle de Saumon bouilli, Sauce aux Câpres, Purée de Navets.

Sauce aux Huitres ou au Celeri.

Partridges.
Perdreaux braisés Sauce.

Two Rabbits.
Deux Lapereaux, Sauce aux Oignons, Choux-fleurs sans Sauce.

Dormant.

Two Fowls.
Deux Poulets, Sauce au Persil, Purée de Pommes de Terre.

Veal Scollops.
Quatre Escalopes de Veau.

Sauce au Beurre.
Melted Butter.

Mackerel
Maquereaux bouillis, Sauce aux Fenouils, Epinards bouillis à l'Anglaise.

Roast Beef with Potatoes.
Ros-bif aux Pommes de Terre.
Relevé d'un Jambon glacé.

SECOND COURSE.

Roasted Venison.
Quartier de Derrière de Daim à la Broche.

Sauce.
Gelée de Groseilles. Red Currant Jelly.

Madeira Jelly.
Gelée de Vin de Madère.

Lemons.
Citrons.

Welch Rabbits.
Wiches Rabettes.

Plumb Pudding.
Boudins aux Raisins, Sauce au Vin de Malaga.

Dormant.

Rice Pudding.
Boudin de Riz.

Tart.
Tourte de Confiture.

Salade d'Herbes.

Roman Jelly.
Gelée de Rome.

Roasted Chickens.
Poulares Rôties.

A DINNER FROM EIGHT TO TEN COVERS.

FIRST COURSE.

Mock Turtle.
Potage en Tortue.

Remove Trout.
Troutes à la genoise.

Cutlets.
Côtelettes de Pigeons.

Chicken.
Poularde à la Sainte-Cloud.

Rabbit.
Sauté de Lapereaux aux Concombres.

A Plateau of Silver,
or
Dormant de Miroir.

Hot.
Pâté chaud à la Financière.

Chicken.
Suprême de Poularde à la Chingara.

Lamb with Mushrooms.
Côtelettes d'Agneau à la Purée de Champignons.

Rice Soup with Peas.
Potage de Ris à la Purée de Pois.

Remove redded Beef.
*Relevé
Pièce de Boeuf à l'Ecarlate.*

SECOND COURSE.

Roasted Pigeons.
Rôt de Tourteraux.

Lemon Jelly.
Gelée de Citrons.

Cake.
Gâteau à l'Italienne.

Spinage.
Epinards au Consommé.

Plateau, ou Dormant,
with Vases and other
Ornaments.

Peas.
Petits Pois.

Fritters.
Beignets de Blanc-manger.

Asparagus.
Asperges au Beurre.

Two Fowls, one larded.
*Deux Poulets, un
Piqué.*

DINNER OF TWELVE COVERS.

FIRST COURSE.

Onion Soup. <i>Polage aux petits Oignons,</i>		
Sweetbread larded upon Sorrel. <i>Ris de Veau piqué à la Purée d'Oseille.</i>	Remove Turbot. 2d. Curry of Chickens. <i>Kari de Poulets.</i>	Palates. <i>Palais de Bœuf.</i>
Oyster Sauce. Butter Sauce.		
Fillet of Sole. <i>Filets de Soles à la Horly.</i>	Sauce aux Hâitres. <i>Rice.</i>	Sauce de bon Beurre. <i>Noix de Veau en Bedaine</i>
Veal Tendons. <i>Cassole au Riz, et Tendons de l'eau.</i>	Plateau. <i>Riz Safrané</i>	Veal. <i>Remove two Chickens. Dress Poularden. à la Condé.</i>
Remove Fowl. <i>Poulets à la Montmerci.</i>	<i>Concombres en Marinade.</i>	<i>Timbale de Lasagnes.</i>
Cutlets of Mutton. <i>Côtelettes à la Soubise.</i>	<i>Oignons en Marinade.</i>	Rabbits and Eels. <i>Gibelotte de Lapereaux et d'Anguilles.</i>
Fillet of Beef. <i>Filets de Bœuf en Serpent.</i>	Sago and Turnip Soup. <i>Potage de Sagot à la Purée de Navets.</i>	<i>Pigeons à la Herisson.</i>
	Roast of Welsh Mutton. <i>Bosbif de Mouton des Ardennes.*</i>	
	* Small Mountain Mutton.	

SECOND COURSE.

Capon in the English Manner. <i>Chapon pané à l'Anglaise.</i>		
Young Peas. <i>Petits Pois à la Française.</i>	Remove hundred-leaf Cake.	Stewed Lettuce. <i>Laitues à l'Espagnole.</i>
Biscuit de Nioffe.	Plateau. <i>Anchovies et Capres Sauces.</i>	Apricot Fritters. <i>Beignets d'Abricots.</i>
Pigeons. <i>religé.</i> <i>Tadmonse.</i>		<i>Quails. Cailles. religé. fondus.</i>
Pistache Crème in Moulds.		Cake. <i>Gâteau de Vermicelle.</i>
Cauliflowers in Butter. <i>Choufleur au Beurre.</i>	Young Carp. <i>Carpeaux au bleu.</i>	Artichokes. <i>Artichauts à l'Italienne.</i>
	Remove larded roasted Lamb.	
	<i>Relevé ros-bif d'Agneau piqué.</i>	

SERVICE OF EIGHTEEN COVERS TO TWENTY.

FIRST COURSE.

Soup, *Potage de Ravioles.*

Remove Turkey stuffed
with Truffles.
Dinde aux Truffes.

*Petits Pâtés d'une Bouchée
au Hashis à la
Reine.*

Sauce.

*Croquettes aux Truffes en
Côtelettes.*

Veal with Mushrooms.
*Petites Noix d'Epaule
de Veau à la Purée de
Champignons.*

Beef Scollops with
Potatoes.
*Escalopes de Filet de Bœuf
aux Pommes de Terre.*

Wild Ducks with Orange
Sauce.
*Canardes sauvages, Sauce
Bigarade.*

Two Fowls.
*Deux Poulets, Sauce
à l'Ivoire.*

Hot
madre Pâté
of Carp and
Eels.
*Pâté chaud mai-
gre de Carpes et
d'Anguilles.*

Dormant.

Roasted Fillet of
Beef.
*Filet de Bœuf à la
Broche, Sauce
Noches.*

Two Squares of Mutton,
one larded with Parsley,
the other with Bacon.
*Deux Carrés de Mouton,
un piqué de Persil, l'autre
de Lard.*

Chartreuse of Tendons of
Veal with Oysters.
*Chartreuse de Tendons de
Veau aux Huîtres.*

Leverets in their Blood.
*Sauté de Levrauts
au Sang.*

Pickles.
Mango en Marinade.

Calves Ears.
*Oreilles de Veau à la
Ravigote.*

Sweetbreads.
*Hâtelets de ris de
Veau.*

Pudding.
*Boudin à la Richelieu,
l'Italienne Blanche.
Sauce à l'Italienne.*

Crust Soup.
Potage Croûtes au Pot.

Mock Turtle.
*Tête de Veau en
Tortue.*

The English name of every dish that has got one is placed above the French, to give cooks as little trouble as possible: as further assistance, a page of black lines is subjoined, on which they may find it useful to lay the paper in making out their bills.

To the above course, two fishes may be introduced between the soups and the removes, and *Andouze* of game or fowl, ramikins, small birds cooked in different ways, and what are in general called *plats de rôt*, are all proper for removes. Professed cooks will excuse these remarks, which are now offered to them.

SERVICE OF EIGHTEEN COVERS TO TWENTY.

SECOND COURSE.

Roasted Partridge.
Perdreaux.

Apples in Rice.
Pommes au Riz.

Remove a Rock.
Relevé Rocher.

Jelly. *Gelée*
de Marasquin.

Fruit Tart.
Tourteaux Confitures.

Sauce.

Eggs in Tea.
Oufs au Thé.

Salad.

Lemon.
Citron.

Cardoons in Marrow.
Cardes à la Moëlle.

Truffle in a Napkin.
Truffes à la Serviette.

Smelts.
Eperlans.
Remove Cake.
Gâteau.

Fried Soles.
Soles Frites.
Remove
Fondue.

Dormant.

Fried Salsify.
Salsifis Frits.

Cauliflower in Butter.
Choufleurs au Beurre.

Blanc-manger
in small pots.
en petits pots.

Burnt Cream.
Crème brûlée.

Olivea.

Salades.

Chocolate Fritters.
Beignets de Chocolat.

Small Tarts.
Tartlettes à la Chantilly.

Sauce.

Roasted Fowl.
Poularde de Rôt.

Remove small Pig.
Cochon de Lait en
galanterie.

FIRST COURSE, FROM TWENTY-FIVE TO THIRTY COVEI

Fowl with Sauce. <i>Poularde à la Ravigote.</i> Salt. Fillets of Ducks. <i>Filets de Canetons à la Provençale.</i> Melon.	Spring Soup <i>Printenier.</i> Remove. Calf's Head. <i>Relevé Tête de Veau en Tortue.</i> Sauce. Sauce.	Hot vegetable Pye. <i>Pâté chaud de Legumes</i> Salt. Stuffed Lamb's F <i>Pieds d'Agneau fa à la Villerot.</i> Salade.
Mutton. <i>Deux carrés de Mouton à la Servant.</i> Salt. Legs of a Goose. <i>Cuisses d'Oie à la Purée de Pois.</i> Lemon Pickle. Citron en Marinade.	Plateau or Dormant of Silver or Mirror, from One to Seven Pieces.	<i>Petits pâté au Salpicon.</i> Salt Bitter Oranges. <i>Bigarades en Marinade.</i> <i>Hateres de Bour, note.</i>
Green Soup. <i>Au Blé vert.</i> Remove Larded Lamb roasted. <i>Ros bœf d'Agneau piqué.</i> Pigeons <i>à la He- risson.</i> Salt. Mixed Ragout. <i>Ragout mêlé.</i> Fillets of Mackerel. <i>Maquereaux à la Maître- d'Hôtel.</i> Salade.		<i>De Pile d'Italie.</i> Roasted Veal. <i>Long de Veau Rôti.</i> Cauliflower. <i>Choufleur en Marinade.</i> Chickens. <i>Quenilles Volaille au Vclé</i> S
Salt. Veal. <i>Noix de Veau à la Dauphin.</i>		Beef Pal:te <i>Palais de Bar au Gratin.</i> Melon. Game. <i>Souffé de Gibier.</i> Salt. <i>Fricasée.</i> Chickens and Peas <i>De Poulets aux petits Pois.</i>
	Sauce. Lobster Sauce <i>aux Câpres. aux Homards.</i> Cabbage Soup. <i>Potage aux Choux Nouveaux.</i> Remove Turbot.	

SECOND COURSE OF FROM TWENTY-FIVE TO THIRTY COVERS.

Roasted Wild Ducks.
Plongeurs à la Broche.
Relevé Soufflé
de Fleur d'Orange.

Cardoons in Essence
of Marrow.
Cardes à l'Essence
et à la Moëlle.

Orange Sauce.
Sauce au Bigarreaux.

Salsify in Butter.
Salsifis au Beurre.

Herbes. Olives.

Small Pigeons as
Ortolans.
Petits Pigeons en
Ortolans.

Fried Soles.
Soles frites.

Darioles
au Mascapain.

Rice Fritters.
Beignets de Riz.

Cauliflower with
Parmesan.
Choufleur ou
Parmesan.

Truffles in a Napkin.
Truffes sous la Serviette
au Vin de Champagne.

Dindonneau.
Remove Combs and
Kidneys of Cocks
in Jelly.
Aspic de Crêtes et
Rognons.

Dormant.

Ploviers.
Plumets.
Remove Crawfish in
Jelly.
Aspic d'Écristes.

Truffles.
Truffes
à l'Italienne.

Mushrooms.
Croûtes aux
Champignons.

Apple Fritters. *Beignets*
Pommes en quartier.

Small Omelets.
Petites Omelettes
à la Célestine.

Olives. Herbes.

Fried Smelts.
Eperlans.

Butter and Bread.
Sauces.

Roast Quails.
Canards

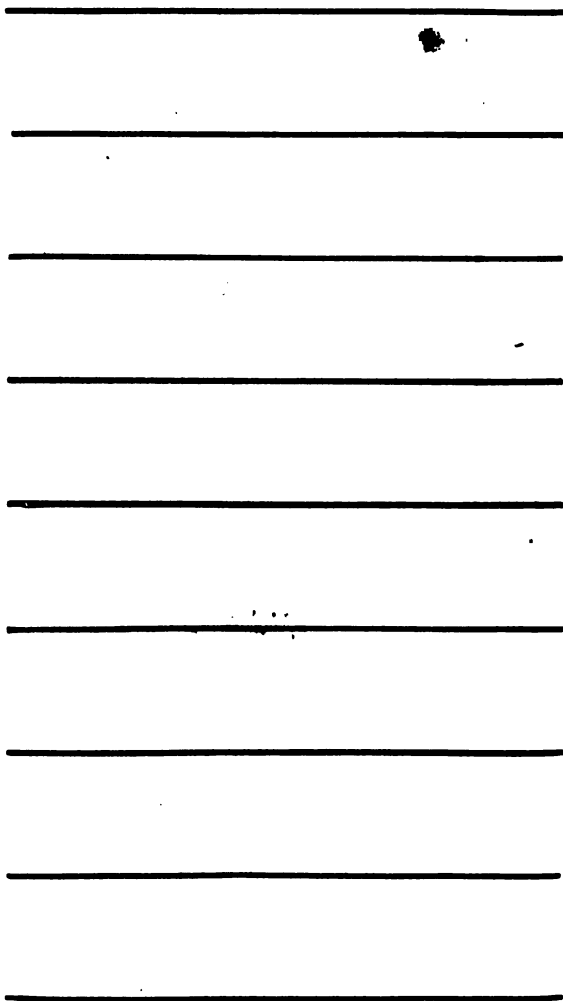
Stewed Cucumbers.
Concombres en Cardes.

Asparagus.
Asperge en Édoins.

Partridges.
Perdreaux.
Relevé Talmouses.

SECOND COURSE, FROM THIRTY-FIVE TO FORTY COVERS.

Spinage in Crust. <i>Epineards</i> en <i>Croustade.</i>	Partridge Pye. <i>Pâté</i> de <i>Perdreux.</i>	Orange Jelly <i>Gelée</i> d'Oranges dans <i>P'Ecorce.</i>
Chickens with Queen's Sauce. <i>Poulets</i> à la Reine.	Remove by a Cake. <i>Relevé d'un Gâteau.</i>	Smoked Tongue. <i>Langue de</i> <i>Bœuf fumée.</i>
Cherry fritters. <i>Beignets</i> de <i>Cérises.</i>	Scorsonere ou <i>Beurre.</i>	Rabbit. <i>Accolade</i> de <i>Lapereaux.</i>
Banded Tarts. <i>Tartelettes</i> <i>Bandées.</i>	Dormant of Silver, or Mirres, Dishes to be covered with Vases and Crystal filled with Flowers, Confections, or crystallized Fruit and Flowers.	Herbs.
Rabbits. <i>Lapereaux.</i>		Poached Eggs in Gravy. <i>Oufs</i> <i>pochés</i> au Jus.
Stewed Lettuce. <i>Laitues</i> à <i>l'Espagnole.</i>		Fried Soles. <i>Soles</i> <i>frites.</i>
Cock's Combs in Jelly. <i>Aspic.</i>		Small Peas. <i>Petits</i> <i>Foies</i> à la Paysanne.
Remove. Bush of Crawfish. <i>Buisson d'Écrevisses.</i>		Makies in Jelly. <i>Aspic.</i>
Small Beans. <i>Fèves</i> de <i>Marais</i> à la Poulette.		Remove. Rabbit's Tail. <i>Morceau de Queue.</i>
Smelts. <i>Sperlans.</i>		Haricots à la Lyonnaise.
Small Biscuit. <i>Choux</i> de <i>Reince.</i>		Small Pigeons. en <i>Ortolans.</i>
Herbs.		Ramkin. <i>Fondus</i> en <i>Cassac.</i>
Jalousies.		Olive.
Cauliflower with Butter. <i>Chou fleur</i> au <i>Beurre.</i>	Asparagus with Butter. <i>Asperges</i> au <i>Beurre.</i>	Stuffed Cucumbers. <i>Concombres</i> <i>farcis.</i>
Blamange. Blanc-manger en <i>Petits Pots.</i>	Glazed Ham. <i>Jambon glacé.</i>	Rice Fritters. <i>Beignets</i> de <i>Riz.</i>
	Remove. <i>Relevé d'un Soufflé.</i>	Artichoke Bottoms. <i>Culs d'Artichauts</i> en <i>Cassac.</i>



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